…涙の別れと約束のキーマ・マタール

カレー

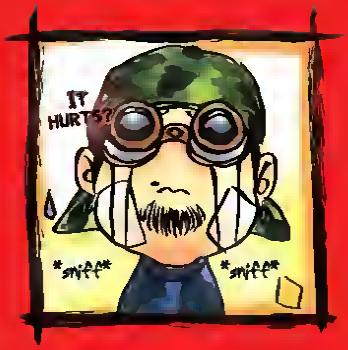
華麗なる食卓

～Addicted to cu

9

ふなつ一輝

監修/森枝卓士(食文化研究家)



LATELY, WHENEVER MY FATIGUE BUILDS UP, MY LYMPH GLANDS START SWELLING... ALTHOUGH THEY FEEL BETTER SOON AFTER I STICK ON SOME HERBAL COMPRESS... THE MUMPS SHOULD HAVE PASSED ALREADY...

華麗なる食卓

カレー

HM?

Shinozaki Motomi

Born in September 7, 1979
Height 172cm B86 W60 H92
Blood type A Occupation Office Lady
Special skill Shining Wizard Excalibur

If you are Japanese or live in Japan
you must love curried foods
Splendid Table"is the comic reconfirm
the wonderful existence
The hero of this story is Koenji Makito
ot of curried foods and has a wonderlust
The heroine is Sonezaki Yuu
high school student and cute scatterbrain
direct your attention to their "Splendid"lif
カレー
華麗なる食卓
~Addicted to curry~
ふなつ一輝
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華麗なるカレー食卓
～Addicted to curry～

CHAPTER 86: WONDERFUL CURRY RESEARCH AND MILD CHICKEN CURRY

Mom is back!
OOF ...
Mom got fed up with dad and left home for two full years
And finally she kept her promise and came back!
Ah, the TV? I don't need it anymore so you can have it, Kouenji-kun.
Seriously?
AWESOME!
WHERE SHOULD I CARRY THIS TO?
AH--- IT'S FINE, IT'S FINE! I'LL TAKE THE HEAVY STUFF!
IT'LL DESTROY WHATEVER LITTLE IMAGE THAT I HAVE LEFT!
WHAT DID YOU SAY!?
It definitely feels like he'll watch H videos in his room ...
IT'S REALLY NICE TO HAVE A MALE HELPER AT TIMES LIKE THIS
SFX. CRASH!!!
MAYBE NOT
AAAA AAAA AH!!!

HUH?
IN THAT CASE, MAYBE I'LL HELP OUT AGAIN AFTER SO LONG
HUH? I WAS PLANNING TO OPEN IT UP IN THE AFTER-NOON...
I SEE.
BY THE WAY, YUI, WHAT ABOUT THE RESTAURANT TODAY?
DON'T I HAVE A RESPONSIBILITY TO WATCH CAREFULLY?
No, it's fine, it's fine!
Y-YOU'RE ON BREAK AND EVERYTHING
NO, I WILL WATCH!
AS YOUR MOTHER! BECAUSE I'M WORRIED!
No, you don't have to! There's no need!!
I feel uneasy ...
.....
AS YOUR MOTHER,
TO SEE THE THE PERSON YOU LIKE AT WORK!
The uneasiness I felt then ...
And ...

DA HA HA HA!
Was spot-on ---

Ah, welco ---
WELCOME

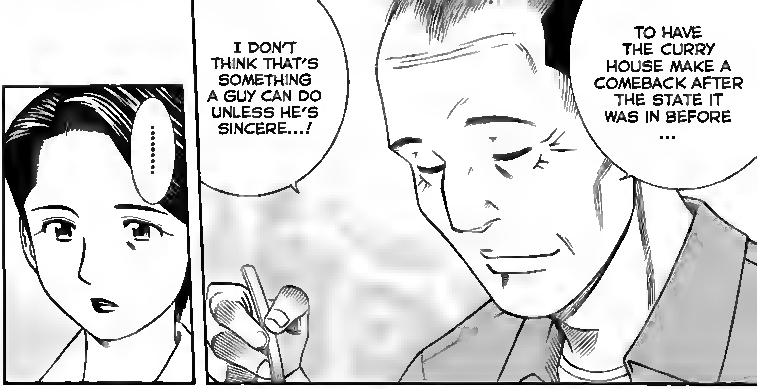
Cyaha haha!
WHAT AN IDIOT!
Ahahaha! That's so funny-
And that guy was stupid--- so he chased the criminal while still in his trunks---
HE WAS TRULY SUPERCOOL!

W... WELL, YEAH
HE'S BEEN TALKING TO ALL KINDS OF PEOPLE
ESPECIALLY GIRLS.
HEY, YUI-CHAN? IS HE ALWAYS LIKE THAT?

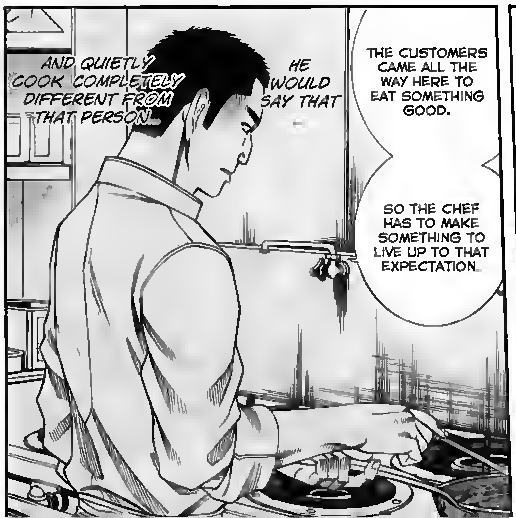
Oh---! Kyouko-chan, long time no see---!
HEY-
Your tits look as good as ever---
IT'S ALL I CAN SEE
STOP IT, YOU IDIOT!
ぎゃはははは!
……

I SEE
……

BUT I'M ALWAYS SERIOUS?
Um... it's fine if it's just for today, but can you act a bit more serious?
HM?
Hey, Makito ...
Um...
My mom is watching today, so ---
Well you're right, but...
GEN-SAN ...
WHAT'S WRONG, YUUKO-SAN?
YOU HAVEN'T BEEN BACK IN A WHILE, YET YOU HAVE THAT SUSPICIOUS LOOK ON YOUR FACE!
BUT YOU KNOW, ALL THE YOUNG FOLKS THESE DAYS ARE LIKE THAT
I THINK HE'S ONE OF THE MORE SERIOUS TYPES!
AT ANY RATE---
I IMAGINED HIM...
AS SOMEONE WHO WAS A BIT MORE SERIOUS ABOUT HIS WORK...
Haha haha, I see!
NO ...
I WASN'T THINKING ABOUT MAKING THAT FACE... IT'S JUST...
IT'S JUST?


I DON'T THINK THAT'S SOMETHING A GUY CAN DO UNLESS HE'S SINCERE...!
TO HAVE THE CURRY HOUSE MAKE A COMEBACK AFTER THE STATE IT WAS IN BEFORE ...
.....

NOW THAT I THINK ABOUT IT...SCENES THAT EXISTED HERE BEFORE ...
...THAT'S ...TRUE...


AND QUIETLY COOK COMPLETELY DIFFERENT FROM THAT PERSON...
HE WOULD SAY THAT
THE CUSTOMERS CAME ALL THE WAY HERE TO EAT SOMETHING GOOD.
SO THE CHEF HAS TO MAKE SOMETHING TO LIVE UP TO THAT EXPECTATION.

WAS SOMETHING THAT HE COULDN'T ACHIEVE
A RESTAURANT FILLED WITH LAUGHTER...

My daughter said that she'll like someone like her father...
But apparently that's not the case...
THIS KIND OF FLEXIBILITY MAY BE NECESSARY ...HUH...
PLEASE DON'T PLAY AROUND AND WORK
IN THIS DAY AND AGE...
We have arrived, president! It's this place!
I SEE
BY THE WAY, THE BRITISH DID NOT KNOW MUCH ABOUT SPICES...
THAT IS WHERE CURRY POWDER WAS FIRST CREATED/ BECAUSE THERE WERE NO CURRY POWDERS IN INDIA, AND THE JAPANESE CURRY DID NOT ORIGINATE FROM INDIA.
SO YOU KNOW, KOUZAI-KUN,
ORIGINALLY, THE FOOD KNOWN AS CURRY,
STARTED BACK WHEN INDIA WAS A BRTISH COLONY, WHEN THE BRITISH BROUGHT INGREDIENTS OF CURRY BACK TO ENGLAND.
OK,
AL-RIGHT! LET'S DO IT!
Welcome
LET'S
Go

EVERYDAY, WE DO RESEARCH ON CURRY'S HISTORY AND APPEAL, IN ORDER TO LET THE WORLD KNOW HOW WONDERFUL---
WE ARE SHUUEI UNIVERSITY'S CURRY RESEARCH SOCIETY, SHORTENED TO "CURRY CLUB"!!

TN: SHUUE USES THE SAME KANJI AS SHUUEISHA, THE PUBLISHER OF THE MANGA. FYI

Some idiots are here again
It is obvious...
I'm sorry it's just that, I can't
Why not!?
The president and I came up with the boss after losing sleep!
Why won't you do it with us, Kouzai-kun!?

TN: THE KUN SUFFIX CAN RARELY BE USED FOR GIRLS, DEPENDING ON THE SITUATION.

Day after day, we do research on curry's history and appeal, in order to let the world know how wonderful curry is!
We are from Shuuei University's curry research club, shortened to "curry club"!
Actually, we're only focusing on the path of research for sweet curries.
Blah blah blah
You already mentioned it before, and it makes no sense...
Tsk Tsk

AND MAKE IT ULTRA-SPICY ...ALRIGHT?
AT ANY RATE, I WOULD LIKE TO ORDER SOMETHING ALONG THE LINES OF MURGH.
AH, THANK YOU VERY MUCH
RECENTLY, I HEARD RUMORS THAT YOU MAKE SOME SWEET CURRIES HERE.
More of the weird ones...
WELL, WE'RE NOT STUPID ENOUGH TO BELIEVE SOME RUMORS, BUT
IS THAT FINE?
AH, IT'S NOTHING...
WHAT IS IT, KOUZAI-KUN?
YES
And make it ultra-spicy! Those three things!!
DEGOZARU.
HUH, THREE THINGS!?
MURGH ..?
It's chicken! This is a curry house, and you don't even know that!?
WELL, THERE ARE SOME CURRIES WHERE THEY HOLD BACK ON THE SPICINESS,
BUT FOR US "CURRY CLUB", THOSE THINGS ARE LESS THAN CRAP!
I SEE
OH NO
IN INDIA AND THAILAND, CHILI PEPPERS ARE USED IN GREAT QUANTITIES
FOR SWEET CURRIES, SPICINESS IS DEFINITELY A MUST!
ANYWAY, AS A NEW MEMBER TO THE CLUB, WHAT YOU NEED TO KNOW IS THAT,
SOMETHING CAN'T BE CALLED CURRY UNLESS IT'S SPICY!
What the heck, they're so stuck-up!
DON'T SWEAR SECRETLY, BUT ON THE MOUTH!

AND BESIDES I'M REALLY BAD WITH SPICY FOODS---
THANKS FOR THE WAIT---
I never thought they would be such maniacs
SUCH STRONG PERSONALITY
WHEN THERE IS NO LEMON-GRASS DO THEY USE LIMEBOSHI?
BUT THEY'LL PROBABLY USE GINGER IN JAPAN---
THERE ARE MANY PLANTS SIMILAR TO GALANGAL
There's no way I can mention that I joined the club hoping to taste some delicious curry
ULTRA-SPICY CHICKEN CURRY.
AH, PLEASE
THEN I'LL GO AHEAD
ALRIGHT
AND THERE IS ONE MORE COMING UP, I WILL GO GET IT NOW

SPICY

NN

NN

NN

CHILI!!!

USING THAI CHILI PEPPERS IN INDIAN CURRIES IS LIKE IMITATING THE TASTE, PRESIDENT!!
COULD THIS BE, THE EXTREMELY SPICY CHILI PEPPERS THAT EVEN THE THAI CAN'T HANDLE, THE 'PRIK KI NU', WHICH HAS THE MEANING OF "MOUSE SHIT"!?
REGOZAIMA!?

AH?
TAKE RESPONSI-BILITY!! GO MAKE IT AGAIN!!
A MESSED-UP ORDER!?
!?
WHAT IS THIS WHITE STUFF!? IT LOOKS COMPLETELY DIFFERENT!!
WAIT A SECOND!! WE ORDERED THREE OF THE SAME THING!!
AH, WELL
SORRY, BUT...I CAN'T DO THAT!
GEEZ, SERI-OUSLY!!
MOM.
I'm really sorry!! I'll have it remade right away!!

!!?
BECAUSE I DID THAT ON PURPOSE!!
にっ
DON'T FOOL AROUND!! YOU CAN'T JUST IGNORE PEOPLE'S ORDERS!!
THAT'S RIGHT!! IF YOU MAKE US ANGRY, YOU'LL REGRET IT!! WE'LL SPREAD AWFUL RATINGS OF THIS PLACE ON THE NET!!
THIS PLACE WILL GO DOWN IN AN INSTANT!!
HEY, KOUENJI-KUN!? YOU NEED TO STOP FOOLING AROUND...
IT'S EXACTLY WHAT THEY ORDERED!
THIS IS THE MOST SUITABLE FOR THE CUSTOMER OVER THERE.
I JUST MADE IT BECAUSE THEY TOLD ME TO MAKE WHATEVER I WANTED.
PLEASE TRY IT ...!
GR
IF YOU DON'T LIKE IT, IT'S ON US!
.....

!!?
IT'S NOT SPICY...
AH.
This curry is really good!!
Rather, there is absolutely no trace of spiciness!!
!!
ぱく。
AS IF ANYTHING LIKE THAT EXISTS...
DON'T BE STUPID!! A CURRY THAT'S NOT SPICY AT ALL!?
WELL ...
IF A CURRY ISN'T SPICY, THEN IT SHOULDN'T BE CALLED CURRY, BUT IN INDIAN CURRY--.
SURPRISINGLY, THAT'S NOT THE CASE!!
AH ...

IT'S SO MILD ~~~~♥
あーあ
THERE WERE NO SUCH THINGS AS CHILI PEPPERS!!
THAT'S BECAUSE, ORIGINALLY, IN INDIA...
YEAH BECAUSE
Huh!? Really!?

AFTER THAT, THEY SPREAD THROUGHOUT THE WORLD!
THEY ORIGINATED IN SOUTH AMERICA!
IN 1492, AFTER COLUMBUS DISCOVERED SOUTH AMERICA, CHILI PEPPERS WERE BROUGHT BACK TO SPAIN, AND THAT'S HOW IT BEGAN
CURRY
HOUSE

CURRY FROM 500 YEARS AGO!!!
THAT'S WHY CHILI PEPPERS WEREN'T USED IN INDIAN CURRIES BEFORE THAT TIME!
IN OTHER WORDS, THAT IS---
AH ...
.....
RIGHT? SHUJUE!'S CURRY CLUB!!
.....
YES ...
WELL, IT'S FINE TO LIKE CURRY,
BUT YOU SHOULDN'T FORCE PEOPLE TO EAT WHAT THEY CAN'T HANDLE!

MILD CHICKEN CURRY SERVING FOR 4

GARAM MASALA

CUMIN, 1/2 CUP
CORIANDER, 2TBSP
CARDAMOM, SEEDS H
CARAWAY, 1/4 TSP, 15-17
CLOVES, 10
NUTMEG, H
MACE, 3-4
BLACK PEPPER, 1TBSP
WHOLE STAR-ANISE, 4
BAY LEAVES

HEAT THE ABOVE IN A FRYING PAN UNTIL THE FRAGRANCE COMES OUT. AFTER THEY COOL, USE THINGS LIKE A COFFEE GRINDER TO MAKE THEM INTO POWDER.

NUTS PASTE

ALMOND PASTE SEE: 5 SOAKED IN WATER FOR 5 MINUTES, 2TBSP
CASHEW NUTS: SOAK IN WARM WATER WITH 1/2 TSP SALT, 2TBSP
WALNUTS 5: SOAK IN HOT WATER, 2TBSP
SOAKED CASHEW NUTS, 2TBSP

ADD IN A SUITABLE AMOUNT OF WATER, MIX THE ABOVE IN A MIXER TO GET A PASTE.

BONELESS CHICKEN, 750G
ONIONS, 2 MEDIUM-SIZED
GARLIC, 4-5 SLICES
GINGER, ABOUT 4CM THICK
BUTTER, 100G
CARDAMOM, 5
CINNAMON, 4CM
BAY LEAF, 2
CLOVES, 2
COCONUT POWDER, 1/2TSP
CORIANDER POWDER, 1/2TSP
YOGURT, 1CUP
MASHED NUTMEG, 1/4TSP
WHITE PEPPER POWDER, 1/2CUP AND 1TSP
FRESH CREAM, 2TBSP
SALT, 1TSP
GARAM MASALA ON THE LEFT, 1TSP
CORIANDER, VARIABLE AMOUNT

(1) STIR-FRY FINELY CHOPPED ONIONS, GARLIC, AND GINGER IN A POT UNTIL THEY TURN LIGHT BROWN. ADD 1/4 CUP OF WATER TO MAKE IT INTO A PASTE

(2) IN ANOTHER POT HEAT UP THE BUTTER, AND FRY CRUSHED CARDAMOM WITH (A) FOR 2 TO 3 MINUTES. ADD IN (B) AND THE PASTE FROM (1)

(3) CONSTANTLY STIR AT LOW HEAT UNTIL THE OIL SEPARATES. ADD IN YOGURT AND BOIL FOR 15 MINUTES WHILE OCCASIONALLY STIR

(4) ADD BITE SIZED CHICKEN CHUNKS AND (C) AND BOIL FOR ABOUT 15 MINUTES WITHOUT THE POT LID. UNTIL THE CHICKEN SOFTENS. ADD IN THE NUTS PASTE AND BOIL FOR ADDITIONAL 2-3 MINUTES.

(5) WHILE TRYING TO MIX EVERYTHING WELL, ADD HALF OF THE FRESH CREAM AND GARAM MASALA TO THE POT AND THEN SALT

(6) TURN OFF THE HEAT AND ADD THE REMAINING FRESH CREAM AND GARAM MASALA. SERVE WITH CHOPPED CORIANDER

HALF!!

*GARAM MASALA WITHOUT

I NOTICED SOMEWHAT AS WELL THAT THE GIRL SEEMED LIKE SHE CAN'T HANDLE SPICY FOOD...

BUT WHY DID YOU GIVE ONLY HER THE NON-SPICY CURRY. .?

WELL, BECAUSE.....

CAN I ASK YOU SOMETHING, KOUENJI-KUN?

YEAH?

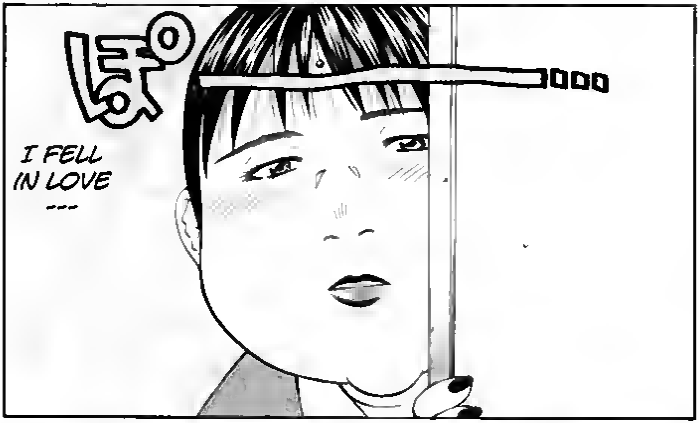
THE CUSTOMER CAME HERE TO EAT SOMETHING SWEET...
IT'S THE JOB OF THE COOK TO SATISFY THAT DESIRE, RIGHT?

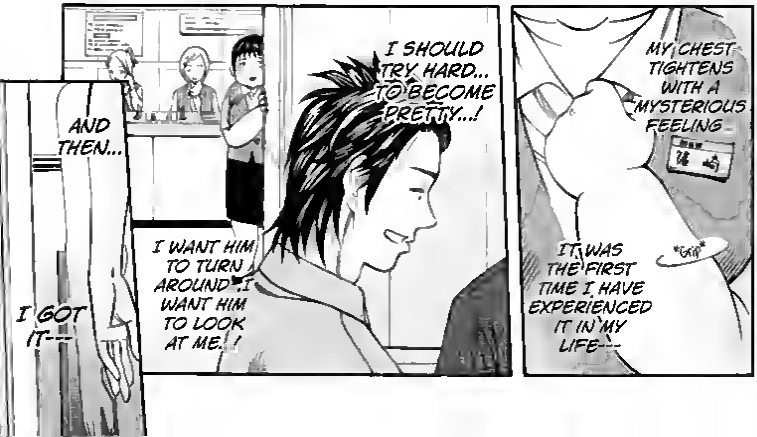
I knew it... EXTREME !!
Aaaah, I'm in my customary
OOOOH!

No, sorry, sorry... It's just... kukuku...
Aha haha haha!
MOM?
HUH? DID I SAY SOMETHING FUNNY?

Pft!

CHAPTER 87: BEING MYSELF AND EXTRA SPECIAL BEEF CURRY




I SHOULD TRY HARD... TO BECOME PRETTY...!
MY CHEST TIGHTENS WITH A MYSTERIOUS FEELING
AND THEN...
I WANT HIM TO TURN AROUND. I WANT HIM TO LOOK AT ME...!
IT WAS THE FIRST TIME I HAVE EXPERIENCED IT IN MY LIFE---
I GOT IT---

CHAPTER 87: BEING MYSELF AND EXTRA SPECIAL BEEF CURRY

My daughter-in-law bought high grade Japanese beef that was thiiiis thick!
THOSE USED FOR STEAK!
And then,
That was really, really good!
IT WAS THE FIRST TIME IN MY LIFE THAT I HAD IT!
Ooh! That does sound really good!
If the beef was put into curry, it must turn it into some very good curry!
And I thought of something!
HEY, YUI-CHAN!
WAIT A MINUTE! WHO'S AN OLD MAN!? THAT'S SO RUDE!
I CAN'T GIVE SOMETHING SO GREASY TO AN OLD MAN LIKE GEN SAN!
HE'LL DIE!
It wouldn't do to say such stupid things, vice-presidents!
They have beef curries in India and Malaysia!
YOU CAN'T NECESSARILY MAKE THAT STATEMENT!
If it's beef curry, then European-styled would be the best right?
SHINOZAKI-SAN? NOW THAT YOU MENTION IT, SHE HASN'T... YOU HAVEN'T SEEN HER EITHER, AMANO-SAN?
Has Shino-chan come by lately?
I CAN'T GET IN TOUCH WITH HER
CURRY
WHAT IS SHINO-ZAKI-SAN DOING NOW?
SHE'S AN OL
I SEE
RINGG
RINGG
WAIT A SECOND
WHO'S YOUR MASTER!?
I would really like to see you make some, master!
Right!? Isn't that right, master!?

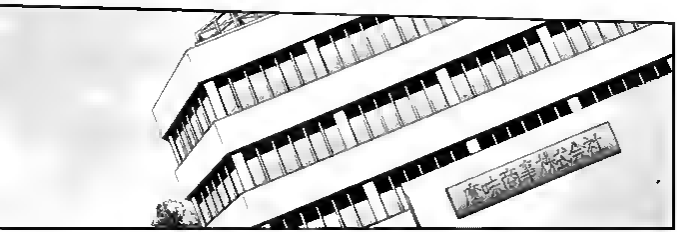
TL: OL = OFFICE LADY

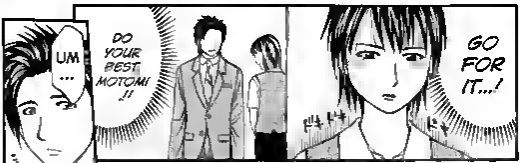
Ah, welcome-
Wow so pretty
Hello, beautiful young lady.
I welcome you to Ganesha curry house...!
AGAIN
HE SURE TRIES HARD EVEN THOUGH HIS FACE IS SO PLAIN.
HUH?
Haha! What are you trying to pretend to be Kou
Ah... no, it's nothing ...!
I'LL USE YOUR BATHROOM.
SURE
PLEASE TAKE A SEAT OVER HERE
Can I ask one question before you make your order?
Thump
WHA... WHAT IS IT...?

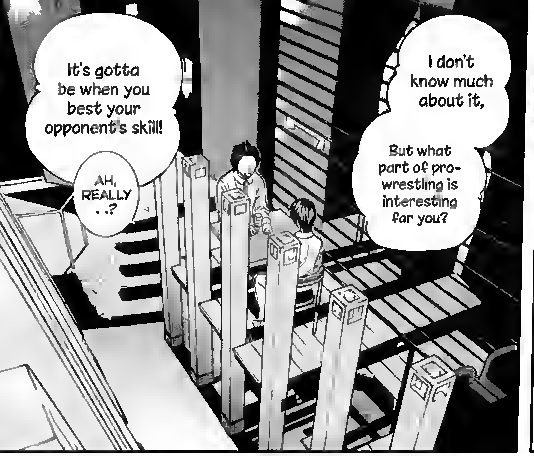
MOTOMI!
WHAT IS YOUR NAME?
He always asks this right away with beautiful women...
THAT SHOT
SHINOZAKI
So what would you like today?
I got it!
IT WILL BE HERE SHORTLY!
HEALTHY CURRY
UM
AH... THANK YOU...
Ah, I'm Kouenji Makito! Nice to meet you!
I see- so it's Motomi-chan! That's a cute name!
I CAN DO THIS...
NOT YUI...
WHY ARE YOU SO HAPPY?
MOTO MI-CHA-N
NOT KOUENJI
AND NOT EVEN AMANO
MUCH BETTER NOW--
THEY DIDN'T NOTICE

I...

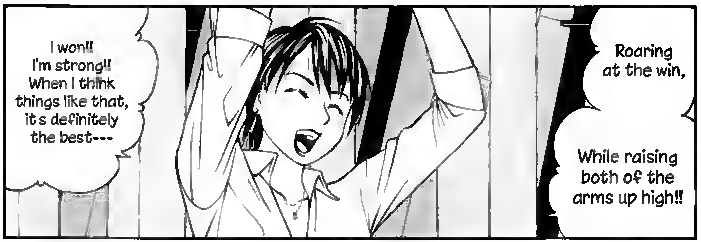
HAVE BEEN REBORN---!!






It's gotta be when you best your opponent's skill!
AH, REALLY . . .?
I don't know much about it,
But what part of pro-wrestling is interesting for you?

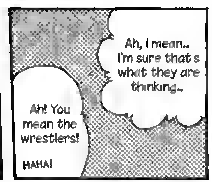
Kit and PRIDE are pretty amazing right now...
AH,
So you like pro-wrestling?


I won!! I'm strong!! When I think things like that, it's definitely the best---
Roaring at the win,
While raising both of the arms up high!!

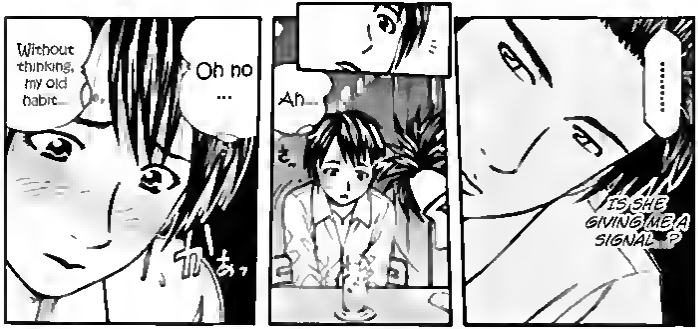
OH!

I just can't believe it---
But I'm really surprised!
At how a beautiful woman like you works at Marom, yet I have never noticed you before
SHUFFLE

AH!!!
.....


Ah, I mean... I'm sure that's what they are thinking...
Ah! You mean the wrestlers!
HAHA!

Woah!!
ぱっ


Without thinking, my old habit...
Oh no ...
Ah...
.....
IS SHE GIVING ME A SIGNAL?

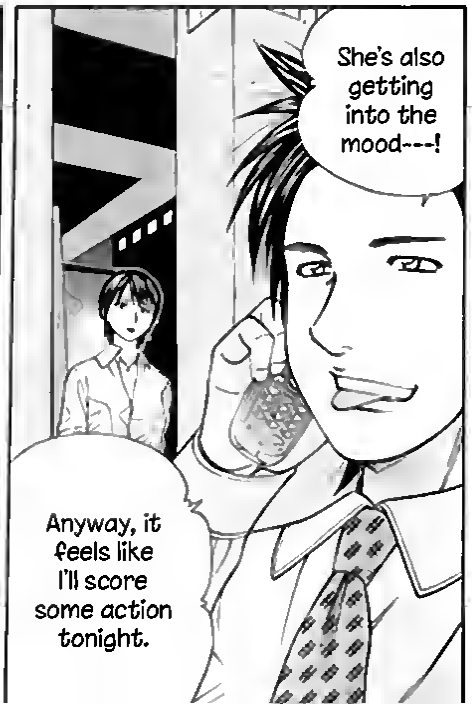
Ah This is so tiring
PHEW
I-I'm sorry! Excuse me a bit...
AH, OK.

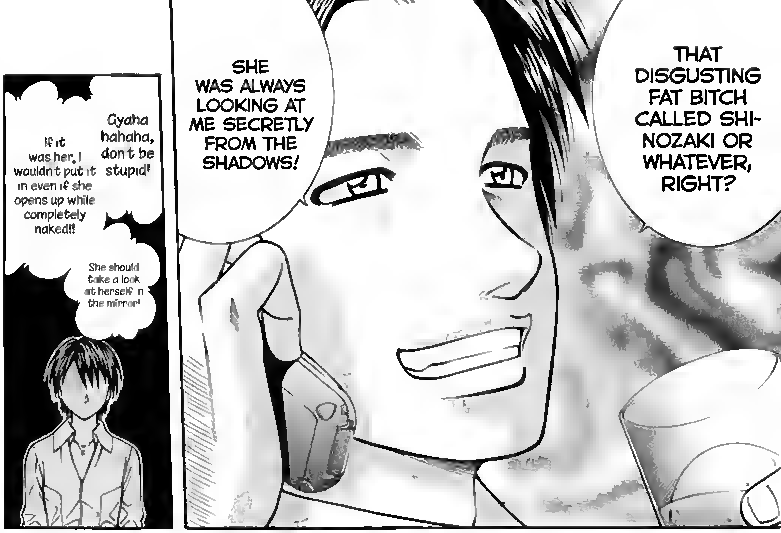
SHUT UP, IDIOT!
YEAH! THAT'S RIGHT!

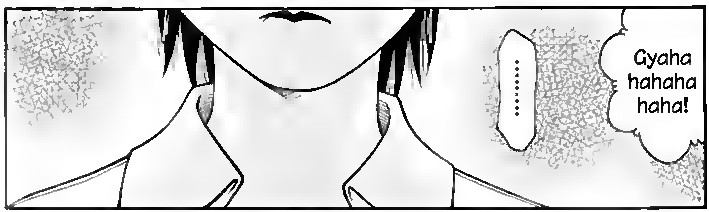
NO, YOU SEE,
Ah, he's calling someone

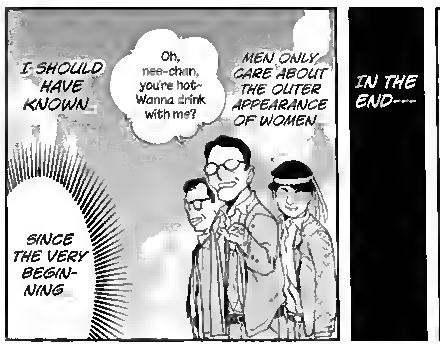
Try harder, Motomi!!
No good. No matter how hard I try, my old habits from when I was fat come back...
I really have to watch myself..!

That's right, the accountant at Maromi Co---
HUH?
OH YEAH- THERE WAS!


She's also getting into the mood---!
Anyway, it feels like I'll score some action tonight.


Gyaha hahaha, don't be stupid!
If it was her, I wouldn't put it in even if she opens up while completely naked!!
She should take a look at herself in the mirror!
SHE WAS ALWAYS LOOKING AT ME SECRETLY FROM THE SHADOWS!
THAT DISGUSTING FAT BITCH CALLED SHINOZAKI OR WHATEVER, RIGHT?


.....
Gyaha hahaha haha!


I SHOULD HAVE KNOWN...
Oh, nee-chan, you're hot~ Wanna drink with me?
MEN ONLY CARE ABOUT THE OUTER APPEARANCE OF WOMEN
SINCE THE VERY BEGINNING

IN THE END---

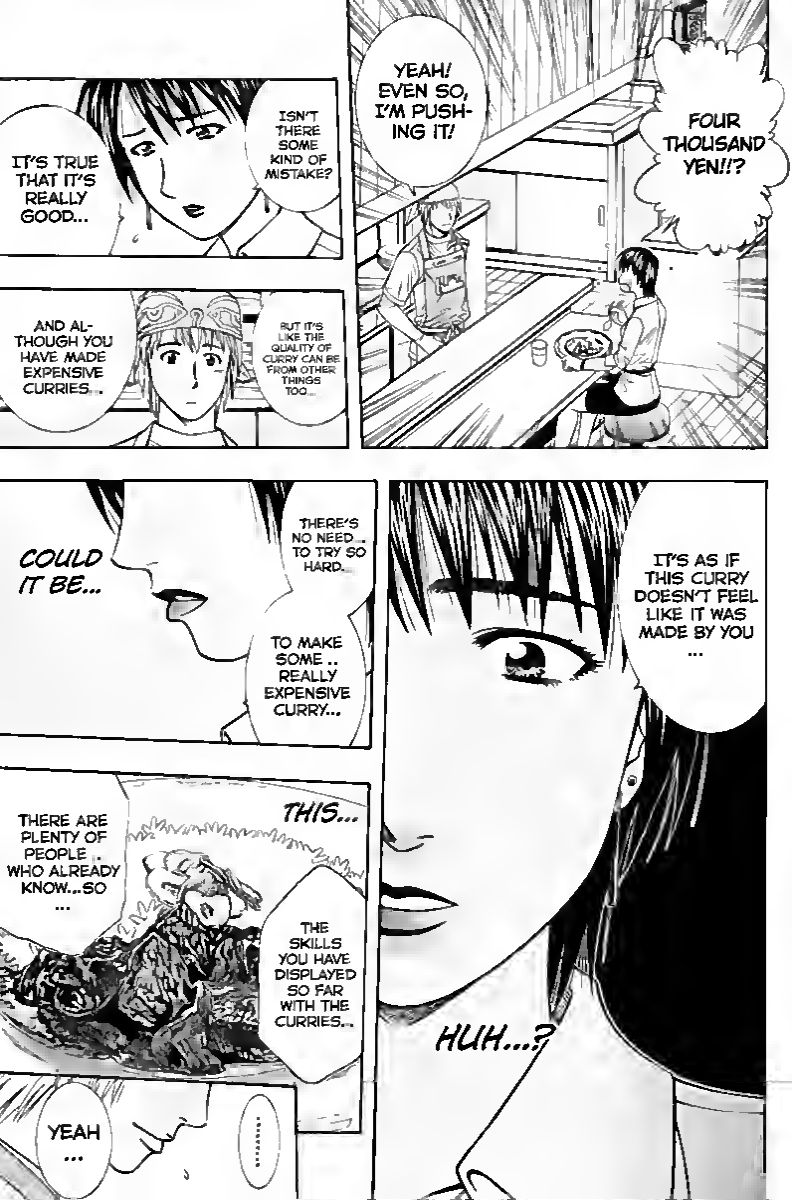
She'll come back soon, so I'm going to hang up now
SEE YA
CLICK

IN ANY CASE, I WANTED TO DISAPPEAR FROM THIS PLACE---
...
Some-how... I'm tired
Of every-thing...
RING♯ RING♯
.....
Ah, I'm sorry, we're already closed for ---

AH, MOTOMI-CHAN...
I SEE YOU'RE ALREADY CLOSED...
NEVERMIND THEN.
No, it's fine if it's for you, Motomi-chan!
Although I only have something I've been experimenting on.
IF IT'S FOR YOU, MOTOMI-CHAN...
Why don't you give it a try!
Now that I think about it... this guy only cares about the appearance as well...
Wha... what's with that glare...?
DID I DO SOMETHING?
Well, it's good timing!
Try this new item on the menu free of charge!
HUH? FREE, YOU SAY
It's fine, it's fine!
HERE!

DON'T WORRY ABOUT IT, AND JUST TRY IT.
.....
A REGULAR CUSTOMER WANTED ME TO TRY MAKING IT ...SO I DID.
2000 YEN PER 100G!!?
It's a curry made with high grade Japanese beef fillet that costs 2000 yen per 100g!
This is good!!!
AH ...
TH...
CURRY HOUSE

The flavors aren't overly strong at all, and it's really good!!!
The juicy flavor of the beef comes out with just one single bite,
And the spicy curry nicely accentuates the taste!!
UWOOOOOH, SO GOOD!
I'M GLAD...
This is so good...!
!
WELL,
ABOUT 4000 YEN!
FO...
HOUSE
YOU SAID THAT THIS IS A NEW ITEM ON THE MENU...
BUT IF YOU REALLY ADD IT, HOW MUCH WOULD IT BE...?
HMM, THAT WOULD BE...
IT'S GOOD... BUT...

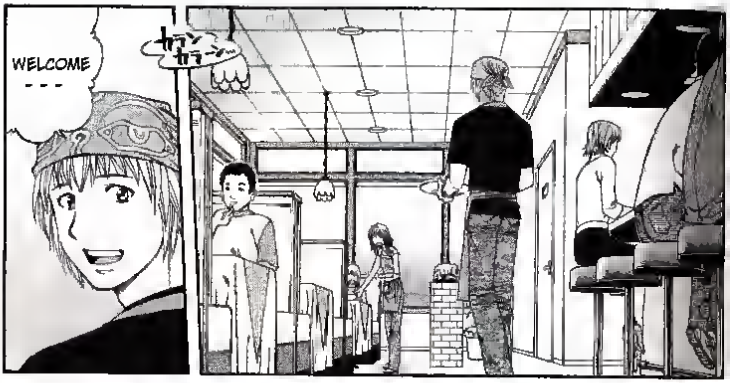

FOUR THOUSAND YEN!!?
YEAH! EVEN SO, I'M PUSHING IT!
ISN'T THERE SOME KIND OF MISTAKE?
IT'S TRUE THAT IT'S REALLY GOOD...
BUT IT'S LIKE THE QUALITY OF CURRY CAN BE FROM OTHER THINGS TOO...
AND ALTHOUGH YOU HAVE MADE EXPENSIVE CURRIES...
IT'S AS IF THIS CURRY DOESN'T FEEL LIKE IT WAS MADE BY YOU ...
HUH...?
THERE'S NO NEED .. TO TRY SO HARD...
TO MAKE SOME .. REALLY EXPENSIVE CURRY...
COULD IT BE...
THE SKILLS YOU HAVE DISPLAYED SO FAR WITH THE CURRIES...
THIS...
THERE ARE PLENTY OF PEOPLE .. WHO ALREADY KNOW...SO ...
.....
YEAH ...

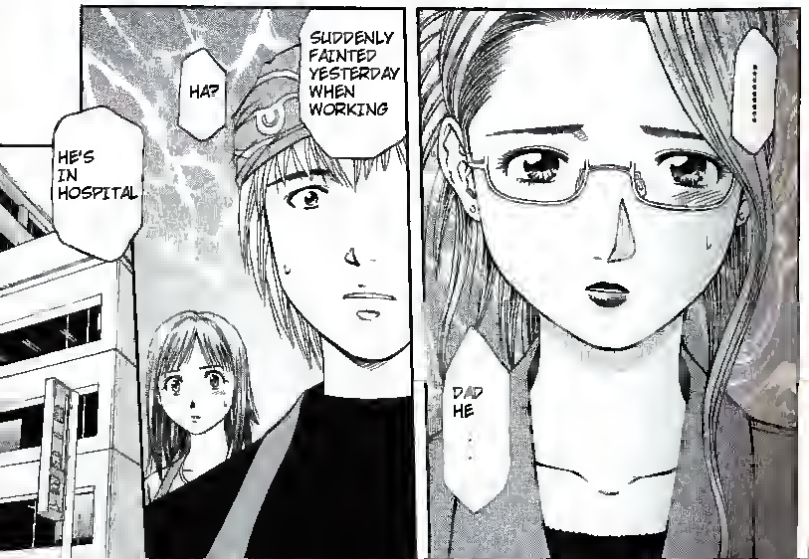
I THINK SO TOO...!
SUCH A DUMB-ASS...

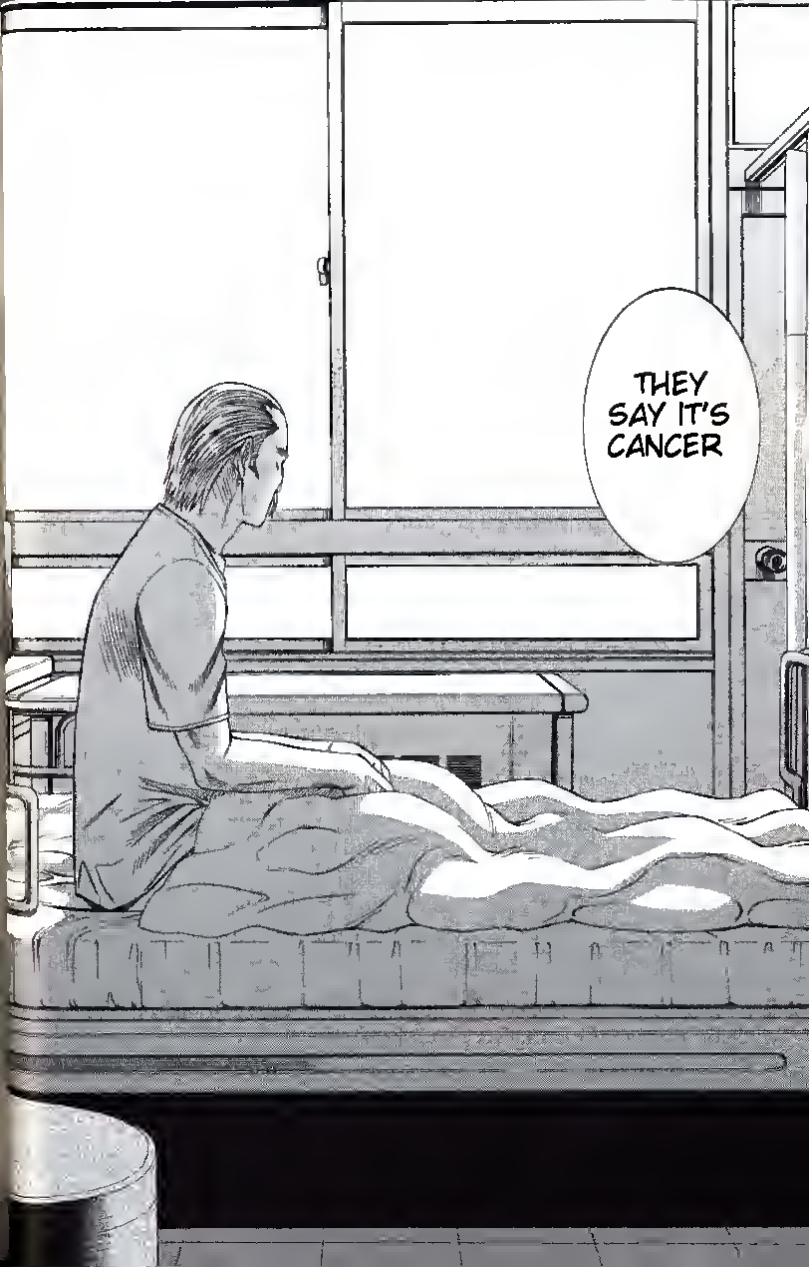
MO... MOTOMI-CHAN...
WHO IS THIS WOMAN---?
AH, NO...
I'M GRATE-FUL...
ALTHOUGH IT WAS IM-POSSIBLE ...
I THINK THE EXPERIENCE OF TRYING SO HARD FOR SOMETHING WAS NOT A WASTE...
HUH?
UWAH...!
THAT'S WHY... FROM NOW ON---

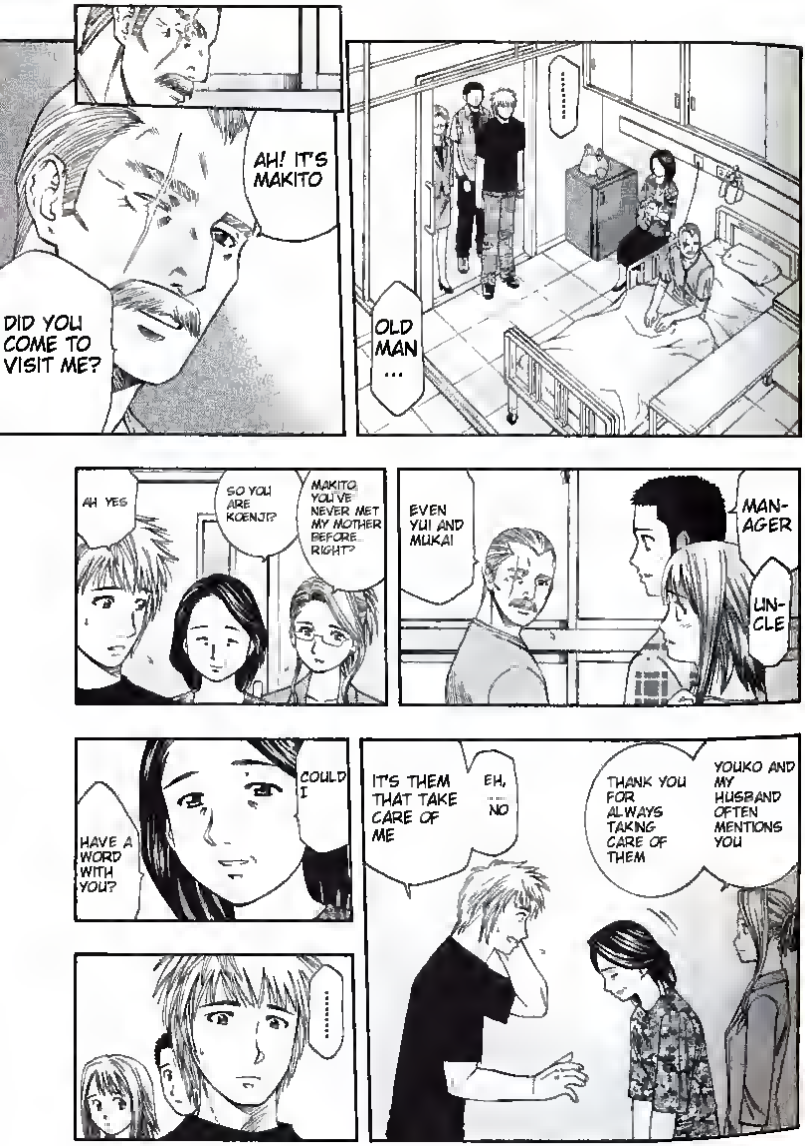
SEVERAL WEEKS LATER---

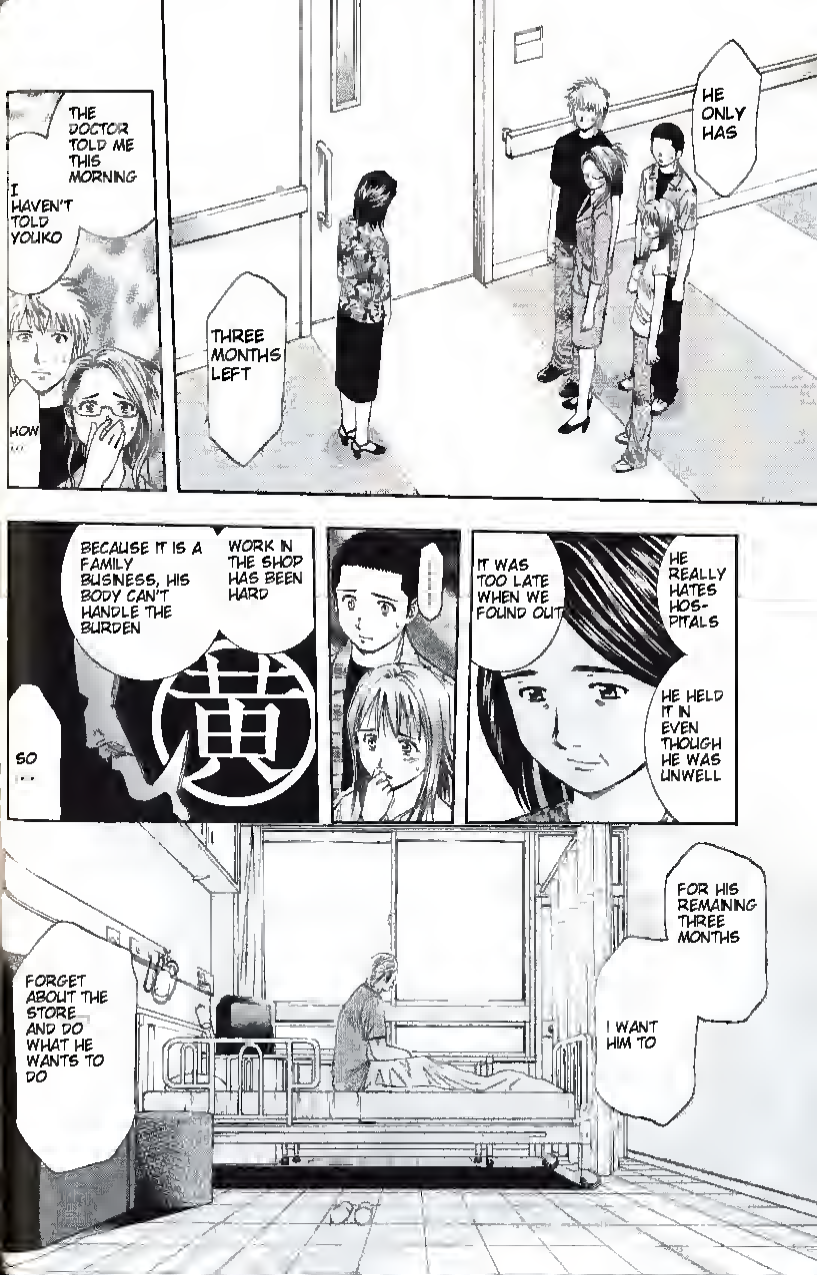
http://rottenpeanuts.blogspot.com/

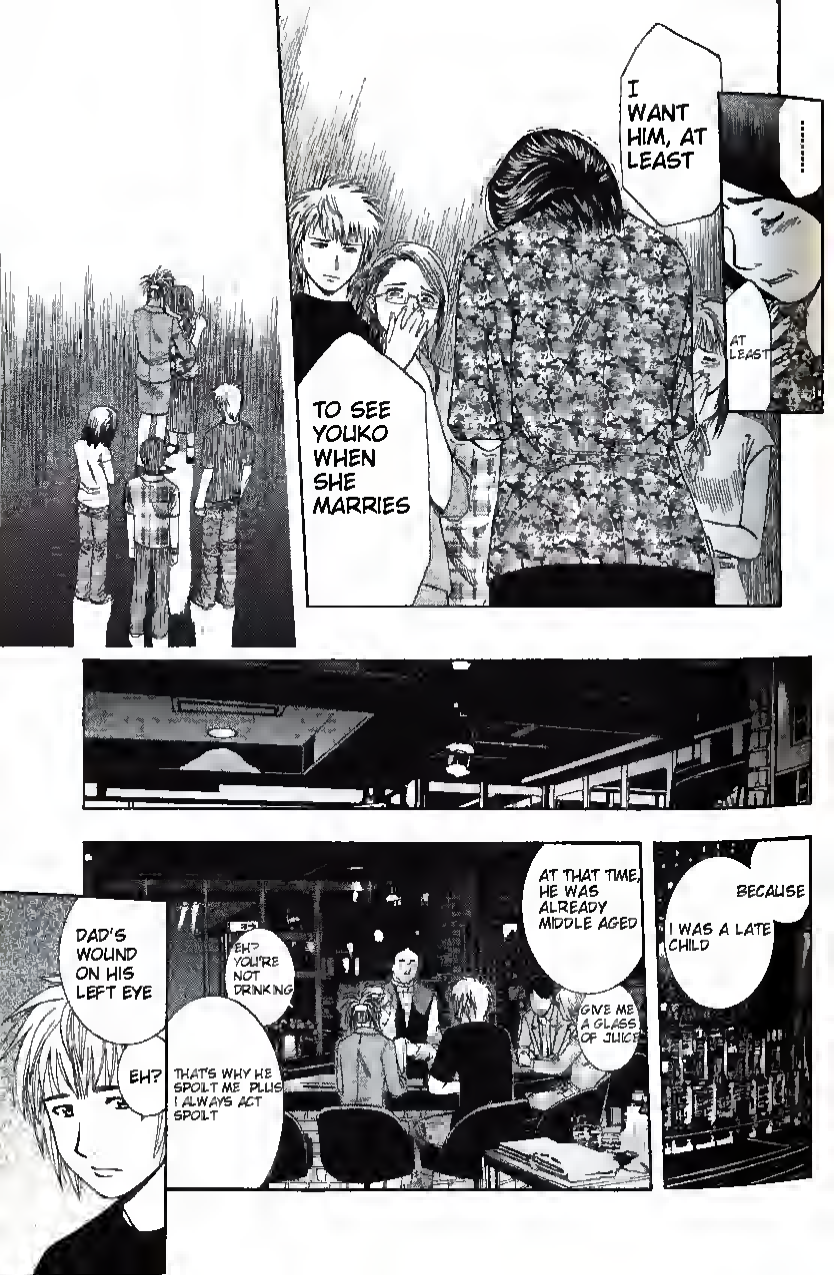


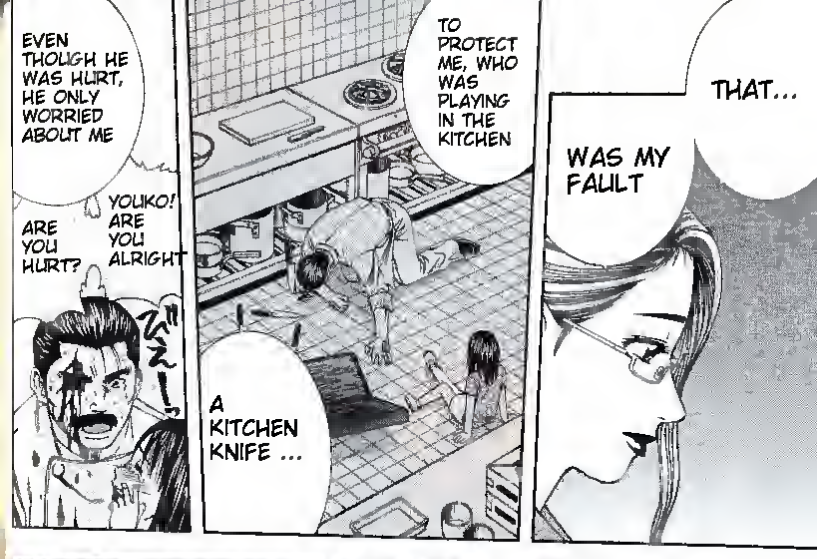



THEY SAY IT'S CANCER


AH! IT'S MAKITO
DID YOU COME TO VISIT ME?
.....
OLD MAN ...
AH YES
SO YOU ARE KOENJI?
MAKITO, YOU'VE NEVER MET MY MOTHER BEFORE, RIGHT?
EVEN YUI AND MUKAI
MAN-AGER
UN-CLE
COULD I
HAVE A WORD WITH YOU?
.....
IT'S THEM THAT TAKE CARE OF ME
EH, ... NO
THANK YOU FOR ALWAYS TAKING CARE OF THEM
YOUKO AND MY HUSBAND OFTEN MENTIONS YOU


THE DOCTOR TOLD ME THIS MORNING
I HAVEN'T TOLD YOUKO
HOW...
THREE MONTHS LEFT
HE ONLY HAS
BECAUSE IT IS A FAMILY BUSINESS, HIS BODY CAN'T HANDLE THE BURDEN
WORK IN THE SHOP HAS BEEN HARD
SO...
IT WAS TOO LATE WHEN WE FOUND OUT
HE REALLY HATES HOSPITALS
HE HELD IT IN EVEN THOUGH HE WAS UNWELL
FORGET ABOUT THE STORE AND DO WHAT HE WANTS TO DO
I WANT HIM TO
FOR HIS REMAINING THREE MONTHS


I WANT HIM, AT LEAST
.....
AT LEAST
TO SEE YOUKO WHEN SHE MARRIES
AT THAT TIME, HE WAS ALREADY MIDDLE AGED
BECAUSE I WAS A LATE CHILD
GIVE ME A GLASS OF JUICE
EH? YOU'RE NOT DRINKING
DAD'S WOUND ON HIS LEFT EYE
EH?
THAT'S WHY HE SPOLT ME PLUS I ALWAYS ACT SPOLT


EVEN THOUGH HE WAS HURT, HE ONLY WORRIED ABOUT ME
ARE YOU HURT?
YOUKO! ARE YOU ALRIGHT
うぐぅ…
A KITCHEN KNIFE ...
TO PROTECT ME, WHO WAS PLAYING IN THE KITCHEN
THAT...
WAS MY FAULT

I REALLY WANT HIM TO SEE
WEARING A WEDDING DRESS AND GETTING MARRIED

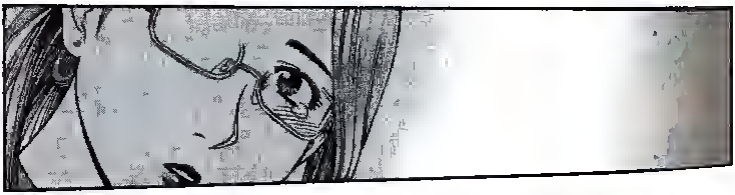
WE'RE ALL HUMAN
BUT HE IS SO BIG ... SO STRONG
HE'S DIFFERENT FROM OTHER PEOPLE. REALLY LIKE A SUPERMAN

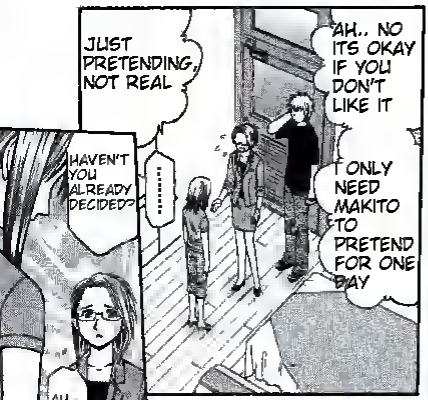
.....
BUT
REALLY

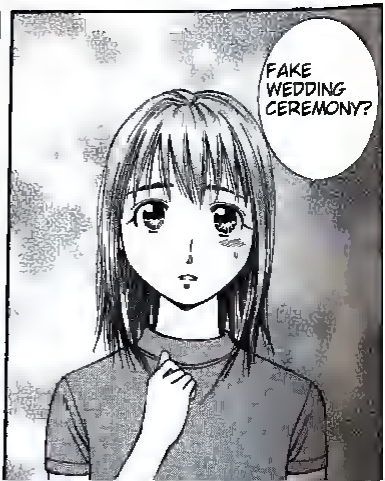
LETS DO IT!
LETS HOLD A WEDDING

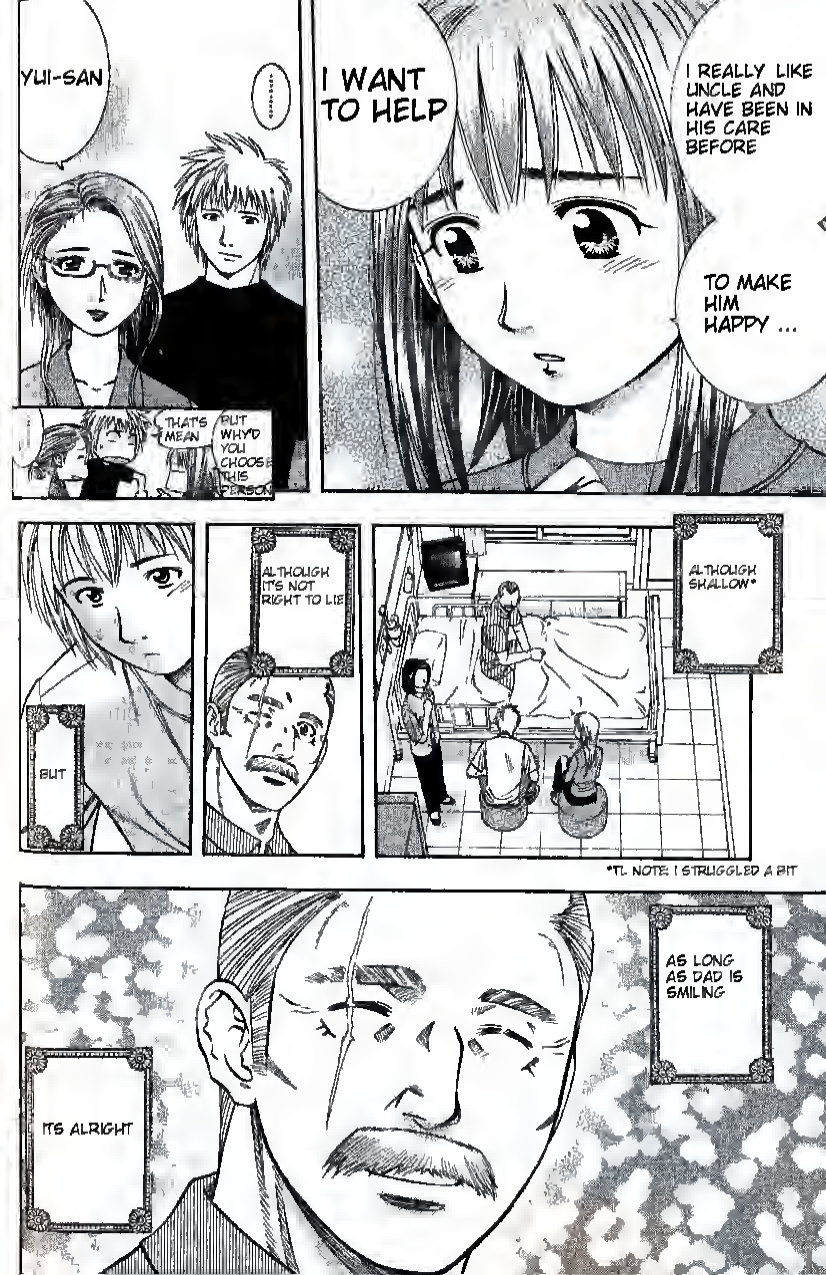
.....

ITS NOT TOO LATE
EH?

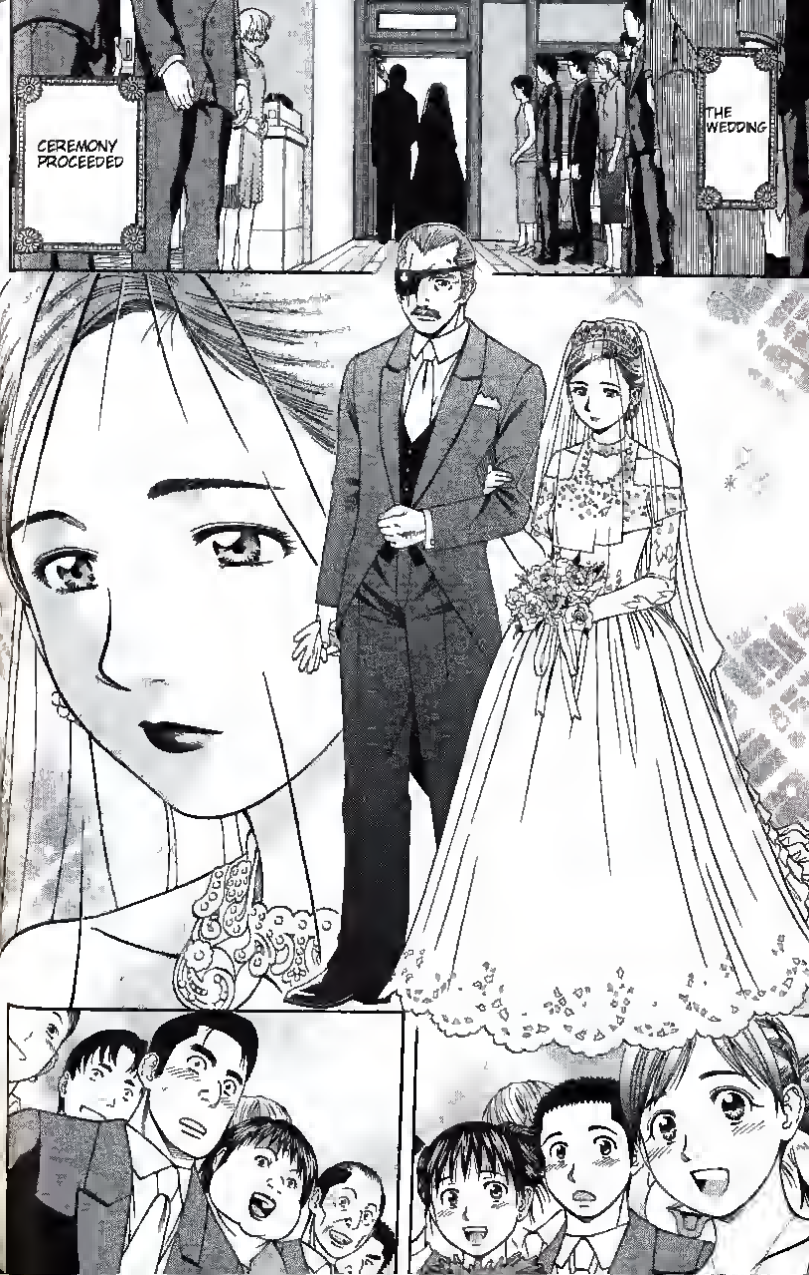


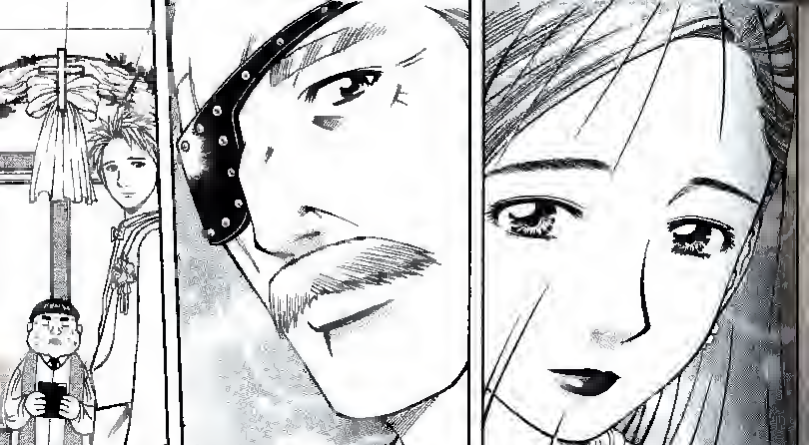

JUST PRETENDING, NOT REAL
AH.. NO ITS OKAY IF YOU DON'T LIKE IT
I ONLY NEED MAKITO TO PRETEND FOR ONE DAY
HAVEN'T YOU ALREADY DECIDED?
.....
AH

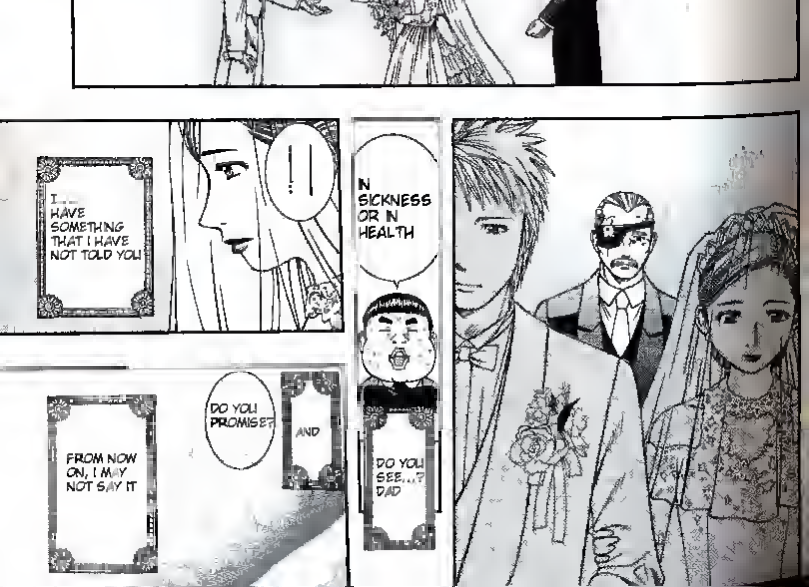

FAKE WEDDING CEREMONY?

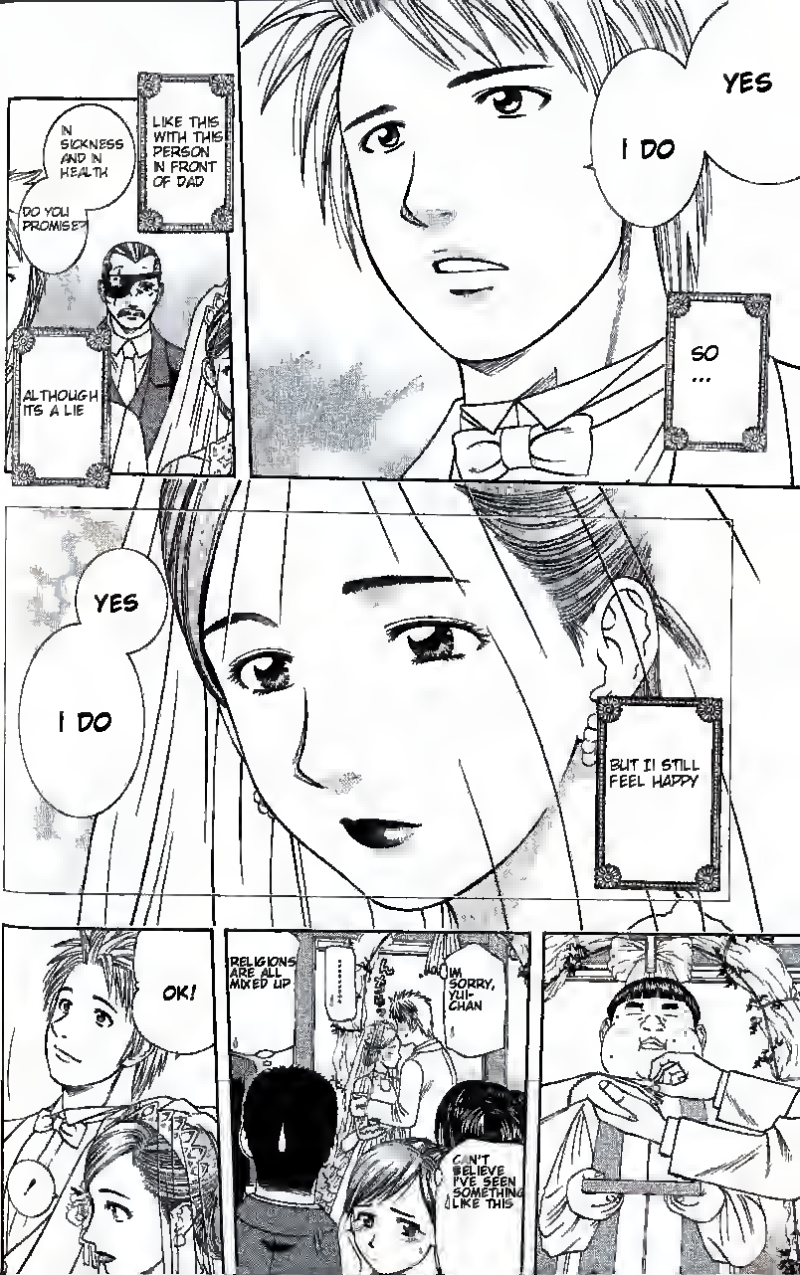

YUI-SAN
.....
THAT'S MEAN
BUT WHY'D YOU CHOOSE THIS PERSON
I WANT TO HELP
I REALLY LIKE UNCLE AND HAVE BEEN IN HIS CARE BEFORE
TO MAKE HIM HAPPY ...
BUT
ALTHOUGH IT'S NOT RIGHT TO LIE
ALTHOUGH SHALLOW*
*TL NOTE: I STRUGGLED A BIT
IT'S ALRIGHT
AS LONG AS DAD IS SMILING

ON THE DAY OF THE WEDDING CEREMONY
CONGRATULATIONS MAKITO-SAN
SORT OF
CONGRATS
SORT OF
CONGRATS MAKITO
UNEXPECTEDLY YOU ARE QUITE HANDSOME
SORT OF
DON'T NEED TO THE USE WORD "UNEXPECTEDLY"
WE'RE HAVING A WEDDING BUT WHY ARE WE IN THE STORE
??
AH!
IN INDIA, IT IS REGARDED AS GUARDIAN OF THE WEDDING CEREMONY
ALTHOUGH GANESHA REPRESENTS INTELLECT AND A FLOURISHING BUSINESS
THEN
OH..

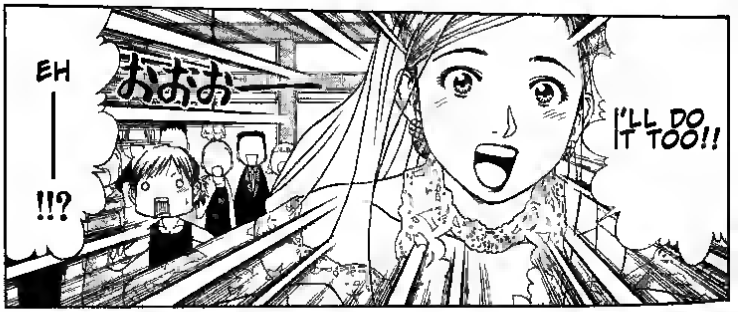

CEREMONY PROCEEDED
THE WEDDING




I... HAVE SOMETHING THAT I HAVE NOT TOLD YOU
!!
IN SICKNESS OR IN HEALTH
DO YOU SEE...? DAD
AND
DO YOU PROMISE?
FROM NOW ON, I MAY NOT SAY IT

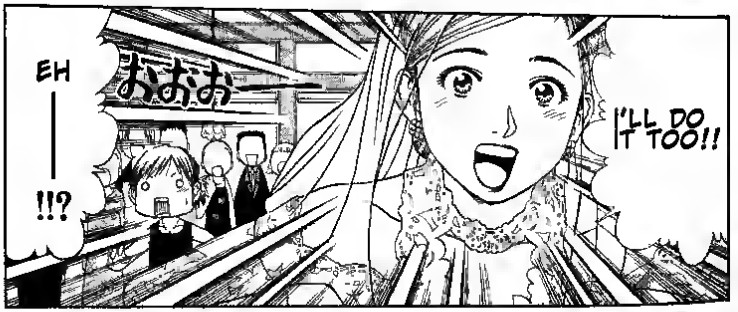

YES
I DO
SO ...
LIKE THIS WITH THIS PERSON IN FRONT OF DAD
IN SICKNESS AND IN HEALTH
DO YOU PROMISE?
ALTHOUGH ITS A LIE
YES
I DO
BUT I I STILL FEEL HAPPY
OK!
RELIGIONS ARE ALL MIXED UP
IM SORRY, YUI-CHAN
.....
CAN'T BELIEVE I'VE SEEN SOMETHING LIKE THIS

EVERYONE IS PROBABLY HUNGRY NOW! I'LL GO MAKE SOMETHING
EH--? WAIT...
THESE CLOTHES ARE HIRED
ITS OKAY ITS OKAY I WON'T GET THEM DIRTY



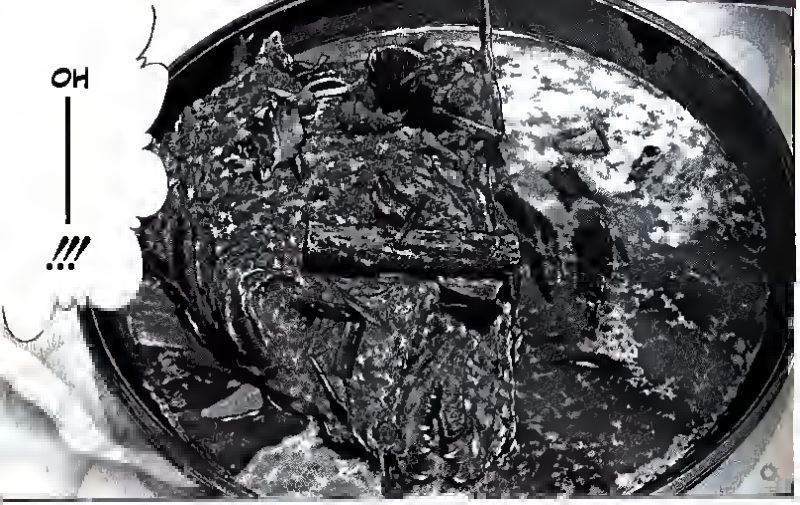
TL NOTE. OBVIOUSLY DAD IS REFERRING TO YOUKO'S DAD

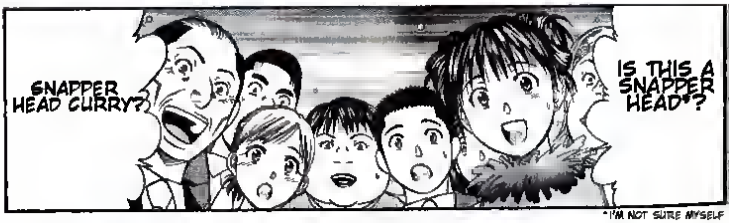
EVERYONE IS PROBABLY HUNGRY NOW! I'LL GO MAKE SOMETHING
EH--? WAIT...
THESE CLOTHES ARE HIRED
ITS OKAY ITS OKAY I WON'T GET THEM DIRTY



TL NOTE. OBVIOUSLY DAD IS REFERRING TO YOUKO'S DAD

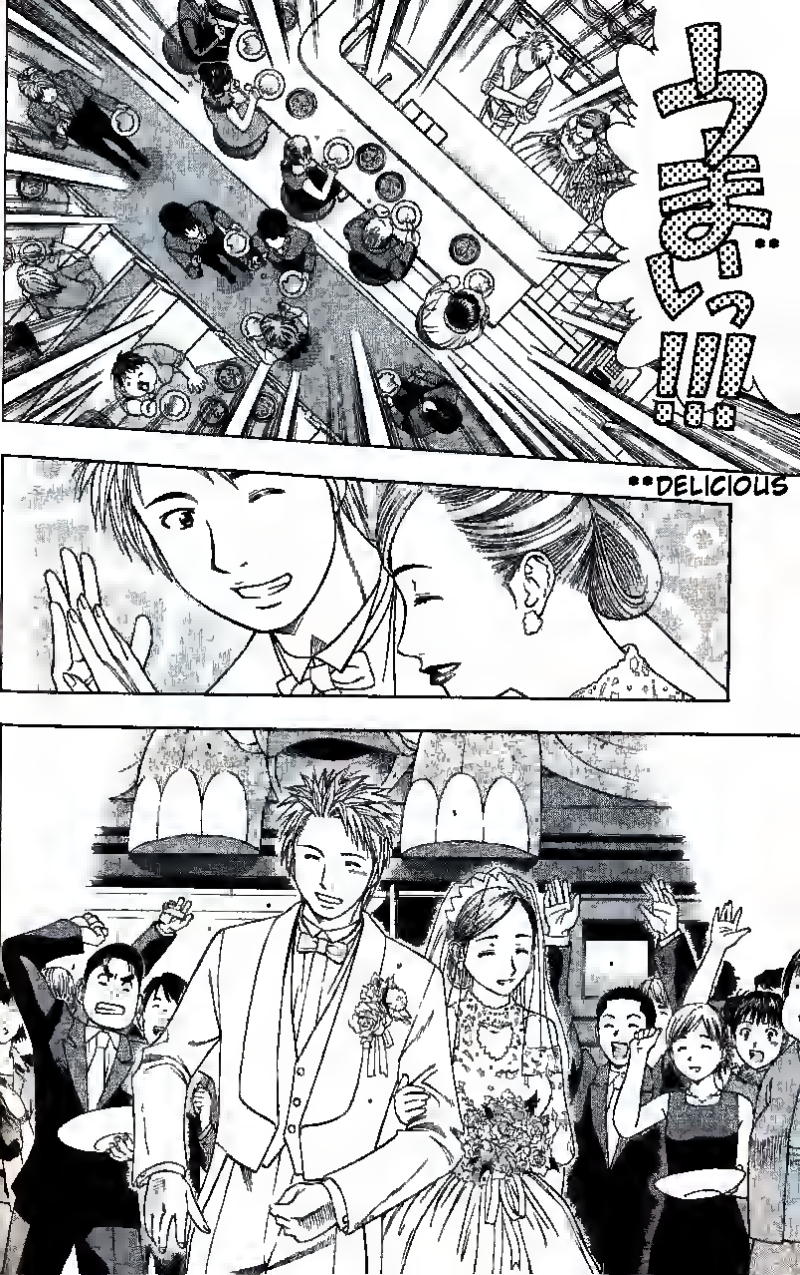
I'VE SEEN YOUKO SO HAPPY
AH..
THIS IS THE FIRST TIME
HAPPY
YOU HAVE TO LIVE HAPPILY
YOUKO



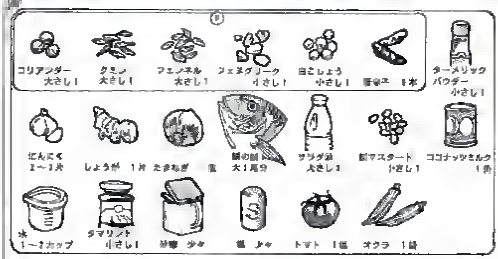


*I'M NOT SURE MYSELF

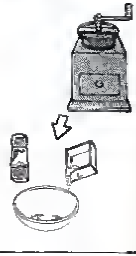
THIS IS CURRY THAT COOKED USING A FISH HEAD. TO JAPANESE PEOPLE, IT IS PROBABLY THE MOST DELICIOUS FORM OF CURRY CURRY THAT YOU CAN ONLY EAT IN JAPAN
THIS IS FISH HEAD CURRY


うまぁっ!!!
..DELICIOUS

フィッシュヘッドカレー〈4人分〉

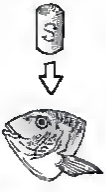


①④のスパイスを合わせてコーヒーミルクかすり鉢で粉にし、ターメリックと合わせる。



②にんにく、しょうが、たまねぎはみじん切り状態にし、鯛の頭は洗いだして、塩をふっておく。

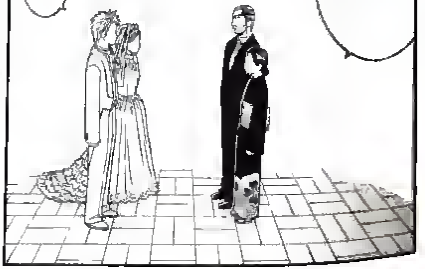
③サラダ油を熱して鯛マスタードをはじかせ、にんにく、しょうが、たまねぎを炒めてキツネ色になったら①のスパイスを加え、

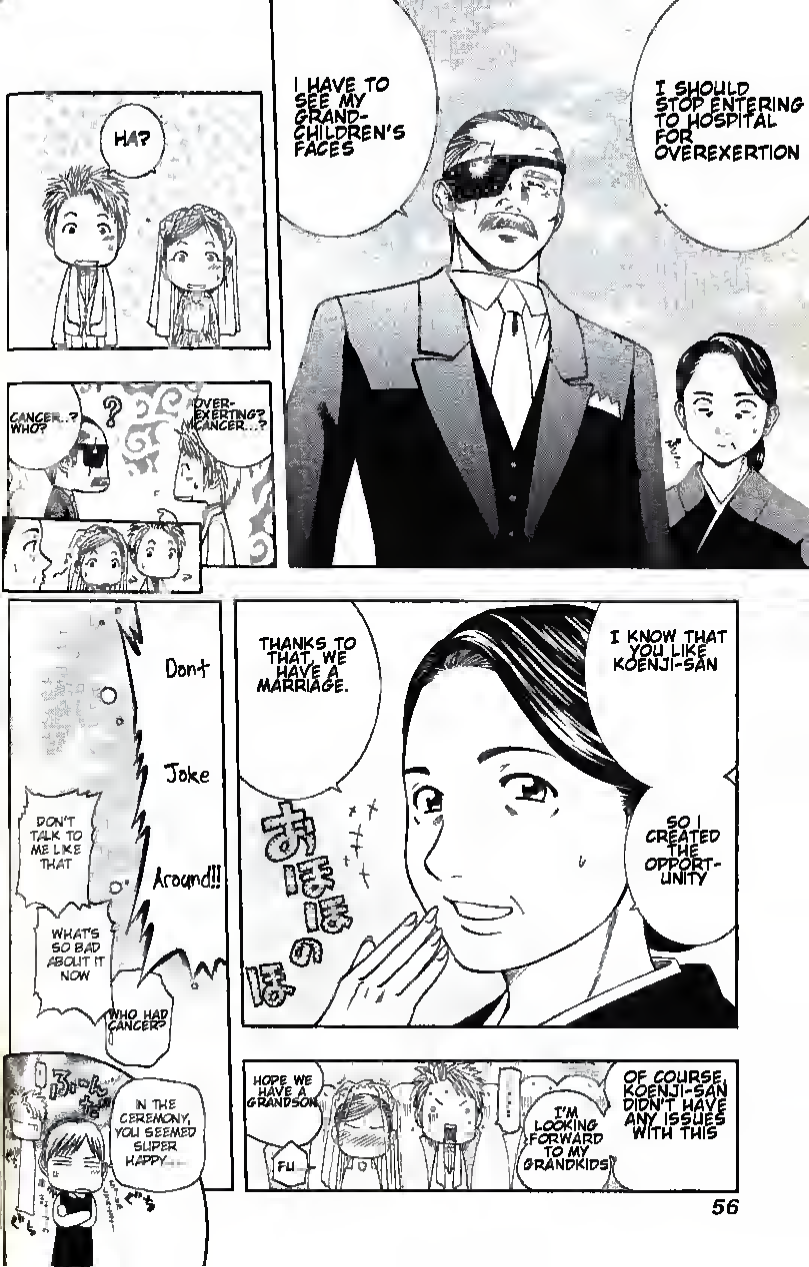


④さらにしんだら、ココナッツミルクを水で薄めながら入れ、タマリンドも少量の湯で溶き加える。さらに、砂糖と塩で味を調える。

⑤ソース状になってきたら、主役の鯛の頭とざく切りのトマトとオクラを加え、15分ほど煮る。

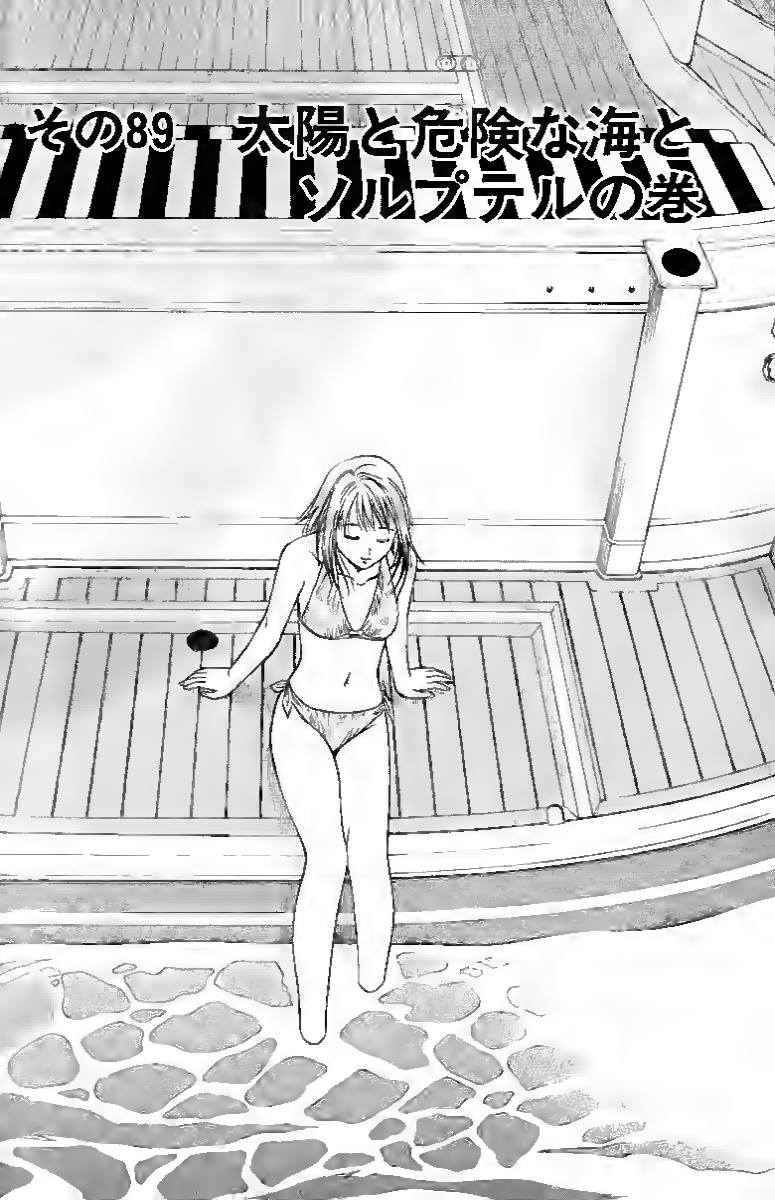
⑥火が通ったら出来上がり。くずれないように注意して器に盛る。




I HAVE TO SEE MY GRAND-CHILDREN'S FACES
I SHOULD STOP ENTERING TO HOSPITAL FOR OVEREXERTION
HA?
CANCER..? WHO?
OVER-EXERTING? CANCER...?
THANKS TO THAT, WE HAVE A MARRIAGE.
I KNOW THAT YOU LIKE KOENJI-SAN
SO I CREATED THE OPPORT-UNITY
おぼぼぼのぼ
Dont
Joke
Around!!
DON'T TALK TO ME LIKE THAT
WHAT'S SO BAD ABOUT IT NOW
WHO HAD CANCER?
IN THE CEREMONY, YOU SEEMED SUPER HAPPY
HOPE WE HAVE A GRANDSON
FU
I'M LOOKING FORWARD TO MY GRANDKIDS
OF COURSE, KOENJI-SAN DIDN'T HAVE ANY ISSUES WITH THIS

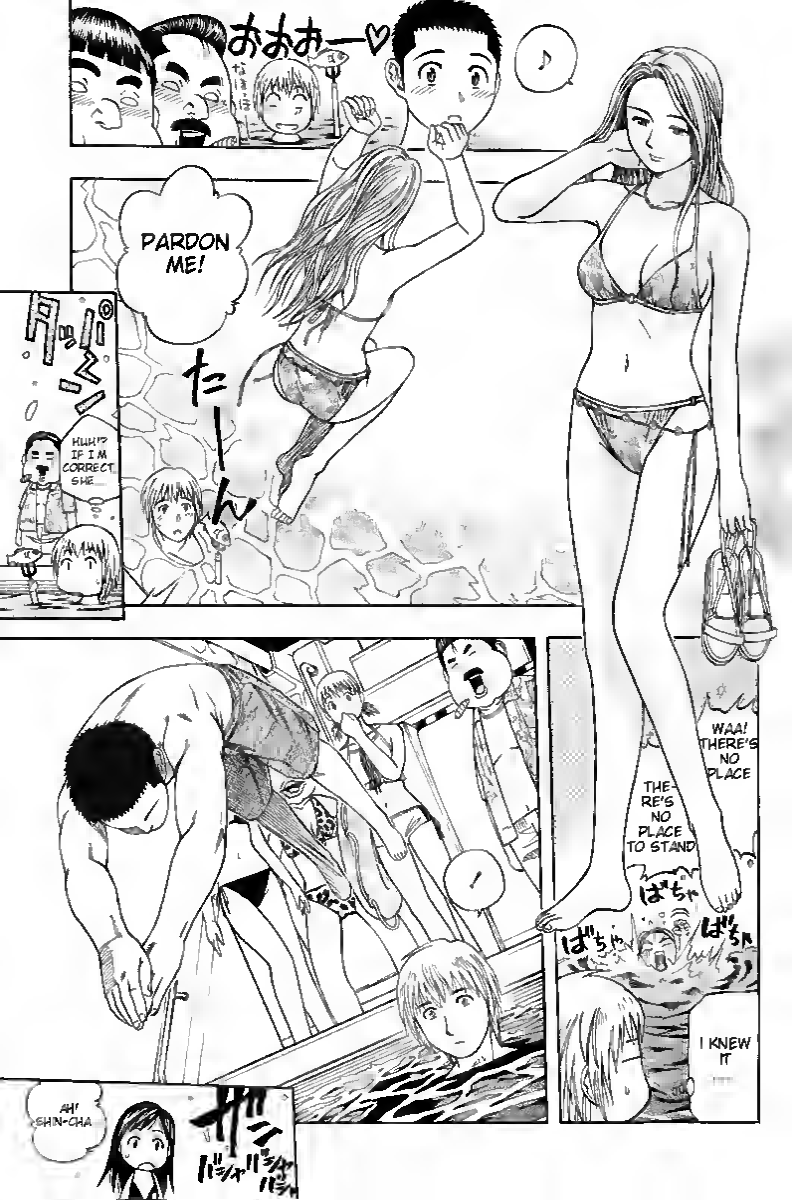
CHAPTER 89: THE SUN, TREACHEROUS SEA AND SORPOTEL

その89　太陽と危険な海とソルプテルの巻



THIS TRIP STARTED OFF WITH CURRY RESEARCH CLUB'S TAWARA-WADA-SAN
RECENTLY, PAPA HAS BOUGHT A YACHT!
SINCE YOU ARE ALWAYS TAKING CARE OF ME PAPA SAID THAT HE WANTS TO GIVE YOU SOMETHING IN RETURN
HOW ABOUT IT? LET'S ALL GO
SO THAT'S WHAT HAD HAPPENED
HOWEVER
WE ARE OUT AT SEA ALREADY WHERE ARE WE PLANNING ON GOING?
BY THE WAY HOW MUCH IS THIS YACHT WORTH?
ABOUT 60 MILLION MAYBE?
NICE!
AMAZING! YOU COULD BUILD A HOUSE!
HAHA THIS IS NOTHING FOR ME
MAYBE
IN A SHORT WHILE, WE WILL REACH MY OWN ISLAND
FROM HERE ONWARDS IT WOULD LEAD TO A HIG EVENT
WHICH NOBODY KNEW WAS COMING
NO ONE WANTS TO PLAY WITH ME
WOW! AMAZING!
ISLAND? AN ISLAND?

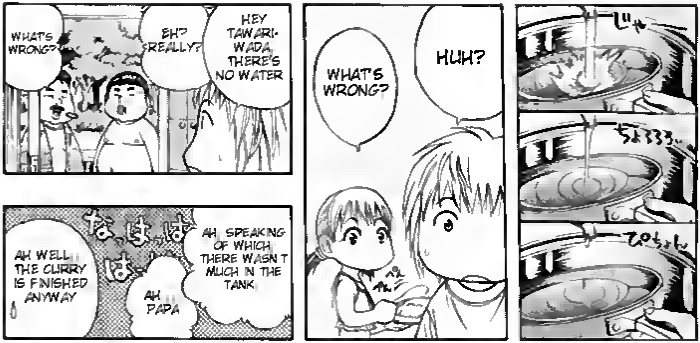
LOOK, WE'RE ARRIVED ALREADY!
おお!
AMAZING IT REALLY S AN ISLAND
PRETTY
LET'S GO SWIM
SHUT UP! PERVERT!
EY, WAIT A MOMENT....
WHAT'S WITH THAT SWIMSUIT!?
WEAR A SEXIER SWIMSUIT!
WHAT'D YOU SAY!?
I CAN ALSO SWIM TOO..
YEAH I WAS IN THE SWIMMING CLUB DURING HIGH SCHOOL.
BIKNI
SHIMI-CHAN, ARE YOU GOOD AT SWIMMING?
(REALLY!? THEN TEACH ME TO SWIM
LIWAA !!


おおぉー♡
♪
PARDON ME!
たーん
ガビーン
HUH!? IF I'M CORRECT SHE...
WAA! THERE'S NO PLACE
THERE'S NO PLACE TO STAND
ばちゃ
ばちゃ
ばちゃ
I KNEW IT
AH! SHIN-CHA
ガビーン
バシャバシャバシャ

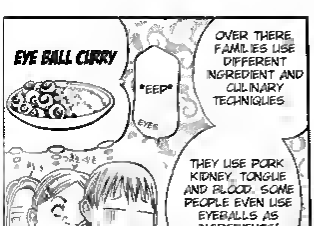
ARE YOU ALRIGHT!?
COUGH COUGH
AH, THANK YOU MUKAI-KUN ....
KYAA!!
AH, YOUKO-S.IN'S BREASTS
LUCKY
MUKAI-KUN'S SWIMMING SKILLS ARE SO GOOD!
I COULD TEACH YOU
REALLY?
KYAA!
WHAT!?
OUCH. WHY DID YOU DO THAT? YOU IDIOT!!
WHAT'S WRONG?
UP YOU GO!

WHAT'S WITH THAT LECHEROUS SMILE!
ORIGINALLY, I WANTED HIM TO TEACH ME.
!
!
EXACTLY
TAKE THIS!
OH, MASTER!
I DON'T LIKE EXERCISING. IT'LL MAKE ME TIRED
DON'T WORRY ABOUT ME. SO HAVE FUN
I'M FINE
AREN'T YOU SWIMMING, NAO-CHAN?
OF COURSE YOU HAVE TO! I'VE PREPARED THE INGREDIENTS ALREADY
WHAT!? WHY DO I HAVE TO DO IT?
IS THIS EVEN A WAY OF THANKING ME?
AH!?
IT'S ABOUT TIME YOU MADE SOME CURRY FOR LUNCH.

OKAY, LET'S DO IT!
LET'S SEE.... THERE'S PORK AND PIG LIVER?
ONION, GARLIC AND SPICES HAVE BEEN PREPARED..
WHAT WAS THAT ABOUT!?
SO ANGRY
AH! I FOUND COCONUT VINEGAR!!
DEJECTED
SUPPOSED TO BE HELPING BUT YOU'RE LIKE TH IS REEZ
FOUND YUI-CHAN'S PANTIES !!


WHAT'S WRONG?
EH? REALLY?
HEY TAWARI-WADA, THERE'S NO WATER
WHAT'S WRONG?
HUH?
AH, WELL, THE CURRY IS FINISHED ANYWAY
AH, PAPA
AH, SPEAKING OF WHICH, THERE WASN'T MUCH IN THE TANK
なはは
ちょろろ…
ごぼぼぼ

DELICIOUS
♡
なはー
OH! TASTY!!


EYE BALL CURRY
"EEP"
EYES
OVER THERE, FAMILIES USE DIFFERENT INGREDIENT AND CULINARY TECHNIQUES
THEY USE PORK KIDNEY, TONGUE AND BLOOD. SOME PEOPLE EVEN USE EYEBALLS AS INGREDIENTS!

I'VE HEARD THAT INDIAN PEOPLE CAN'T EAT PORK
WAIT A MOMENT!

EVEN THOUGH THIS TIME WE ARE ON A BOAT, THE VINEGAR USED FOR PRESERVATION HAS ALLOWED US TO MAINTAIN THE STYLE OF GOA PORT SIDE CITY
SORPOTEL IS A PORK AND PIG LIVER CURRY FROM INDIA'S GOA PORT SIDE CITY.

ARE YOU TALKING ABOUT FORBIDDEN FOODS?
EH? THEY DON'T EAT IT?

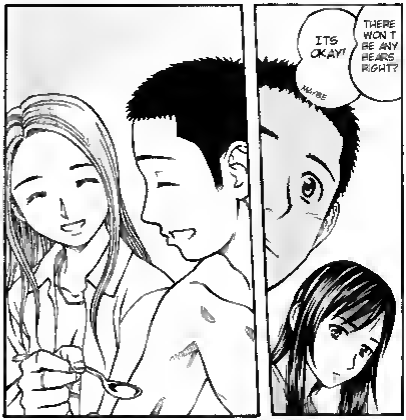
EH?
EXCEPT, GOA IS DIFFERENT

BOTH PARTIES MAKES UP MORE THAT 90% OF THE INDIAN POPULATION, SO THERE IS ALMOST NO PORK CURRY IN INDIA!
MM HMM
EXACTLY
IT IS QUITE WELL KNOWN THAT IN ISLAMIC PRACTICE THAT PEOPLE DON'T EAT PIG
HINDU DISCIPLES CONSIDER PORK AS DIRTY AND IS NOT SUITABLE FOR EATING

IN 1510, THE TRADE CITY OF GOA WAS CAPTURED BY THE PORTUGUESE!
OVER A PERIOD OF 400 YEARS, THE PORTUGUESE WHO CONTROLLED THE AREA INFLUENCED RELIGION, FOLK SONGS AND CLOTHING
BOMBAY
GOA
THIS OF COURSE INCLUDES CUISINE...
THIS MEANS THAT GOA IS ONE OF THE FEW REGIONS IN INDIA WHERE YOU CAN EAT PORK!

LET'S GO! AFTER EATING, LET'S GO EXPLORE THE ISLAND!!
OH! THAT SOUNDS FUN
STOP! DON'T STICK TO ME!!
YOU WRECKED THE MOOD
AS EXPECTED OF MY MASTER!
EXCELLENT!!

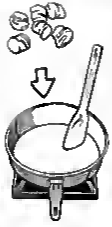
.....


ITS OKAY!
THERE WON'T BE ANY FEARS RIGHT?
MAYBE

ソルフテル〈4人前〉

1 小さじ1の塩とターメリックを入れた水で15分間豚肉を茹でて、取り出し、1センチ角（サイコロ状）に切る。水気は取っておく。

2 フライパンを熱したら1の肉を炒める。脂が絡まったら、わきに寄せておき、肉から出た油はフライパンに残しておく。

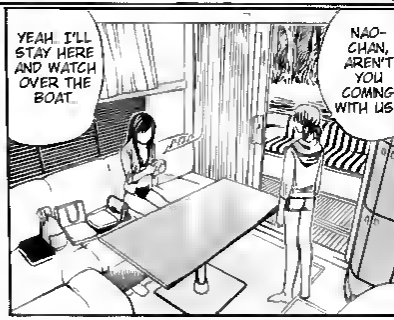


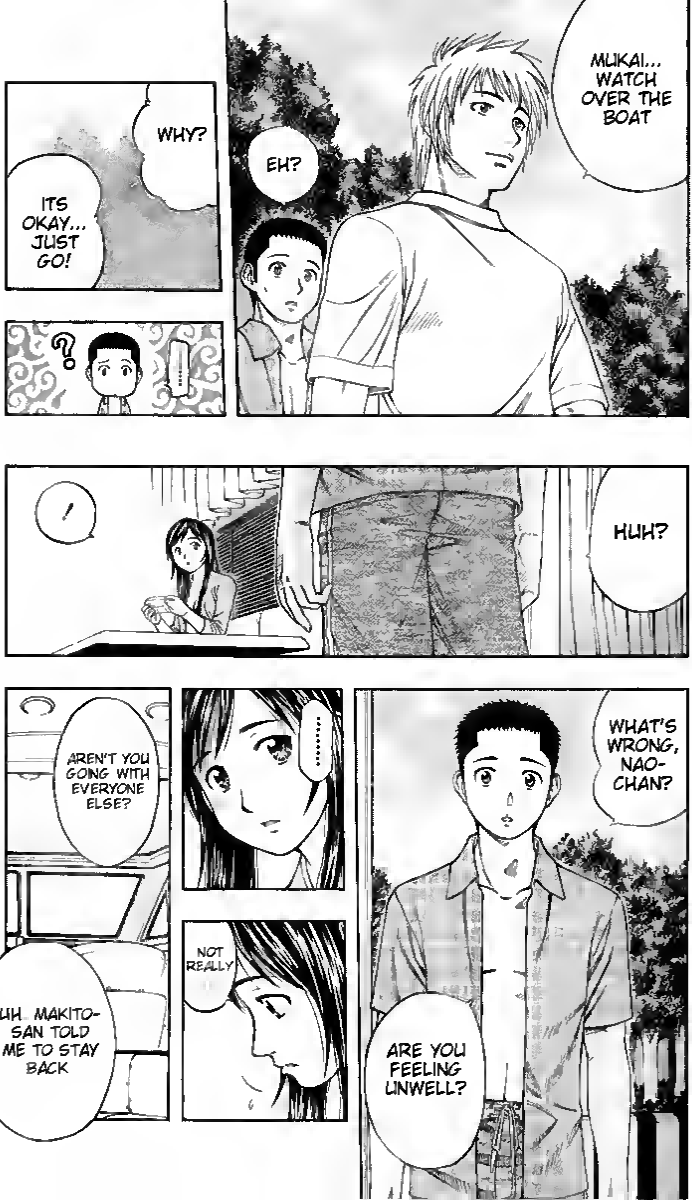
3 a.チリパウダー、カラムマサラ、ナチュラルパウダー、小さじ1の塩と酢を混ぜ合わせて、濃いペーストを作る。

4 2のフライパンに残っていた油を使いみじん切りにしたにんにくとたまねぎをオリーブ色になるまで炒める。それから乱切りにしたトマトを加え、どろどろになるまで炒める。

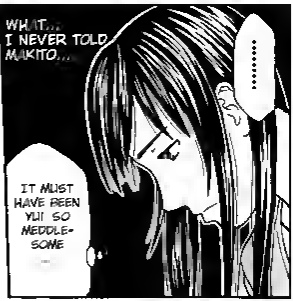
5 3のスパイスペーストと輪切りにしたレバーを加え、10分間火にかける。2の豚肉も加え、さらに5分、酢か青レモンフルーツを加える。

6 肉が柔らかくなるまで煮たら出来上がり。




MUKAI... WATCH OVER THE BOAT
EH?
WHY?
ITS OKAY... JUST GO!
?
!
HUH?
!
WHAT'S WRONG, NAO-CHAN?
ARE YOU FEELING UNWELL?
.....
NOT REALLY
AREN'T YOU GOING WITH EVERYONE ELSE?
UH MAKITO-SAN TOLD ME TO STAY BACK

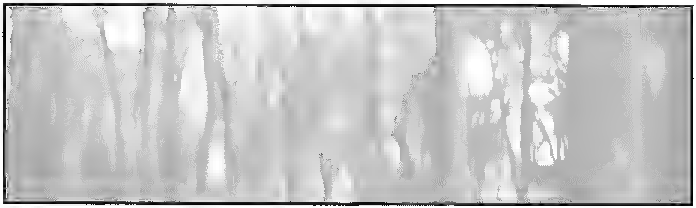
DO YOU HAVE TO LISTEN TO WHATEVER MAKI SAYS?
HAVE FUN WITH YOUKO-SENSEI!
IGNORE HIM. JUST GO WITH THEM!

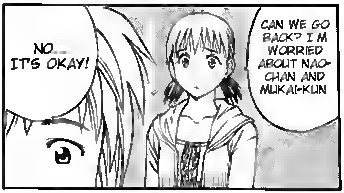

WHAT... I NEVER TOLD MAKITO...
IT MUST HAVE BEEN YUI SO MEDDLE-SOME
.....

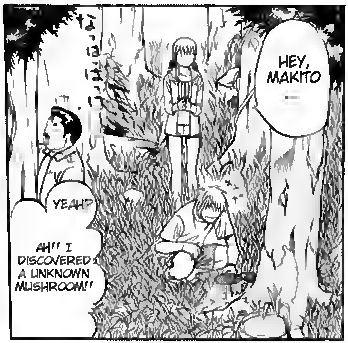
I'LL FEEL SORRY FOR NAO-CHAN IF YOU ARE ALONE LOOKING AFTER THE BOAT.
NO... IT'S OKAY!

THEN GO!
NO... IT'S NOT LIKE THAT...
HUH? SHE'S ANGRY...?

ITS OKAY!
JUST GO!

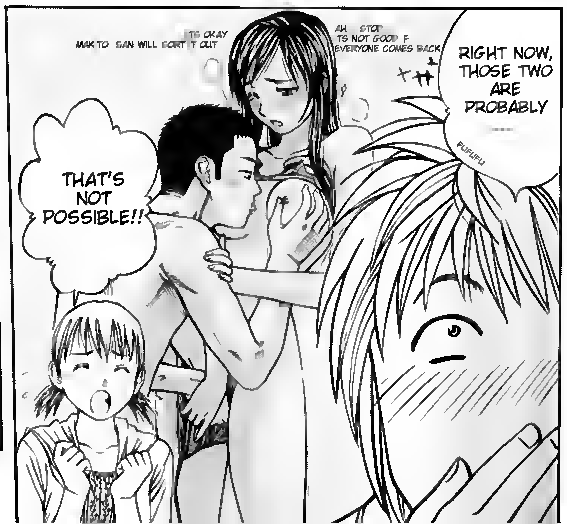


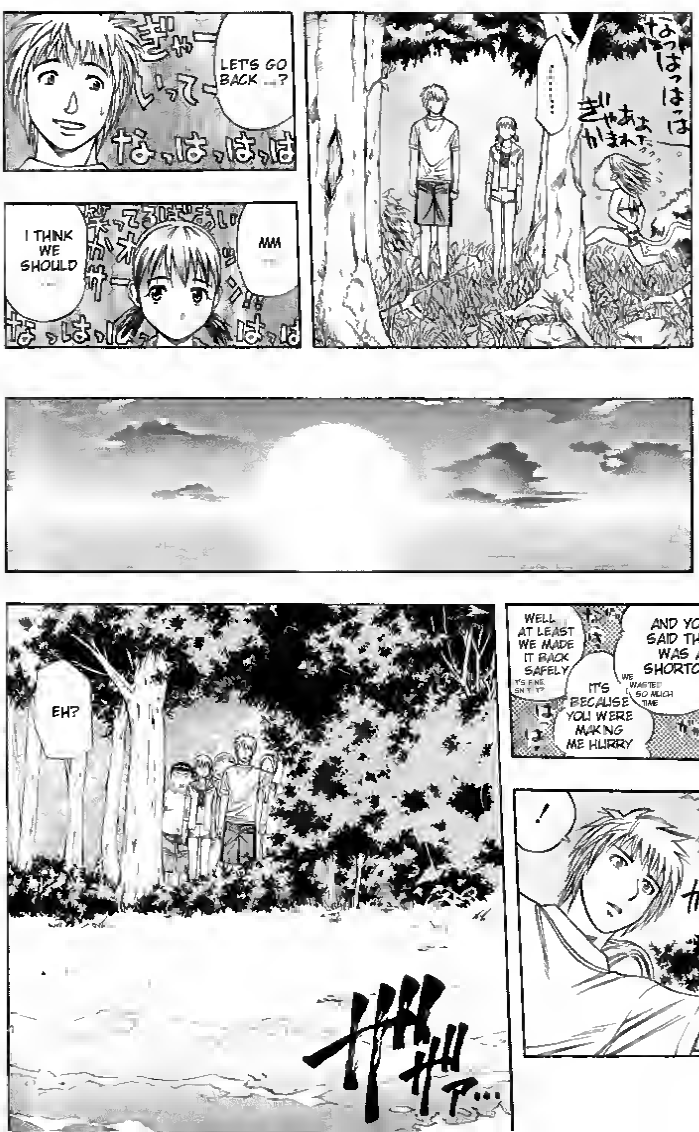

NO... IT'S OKAY!
CAN WE GO BACK? I'M WORRIED ABOUT NAO-CHAN AND MUKAI-KUN

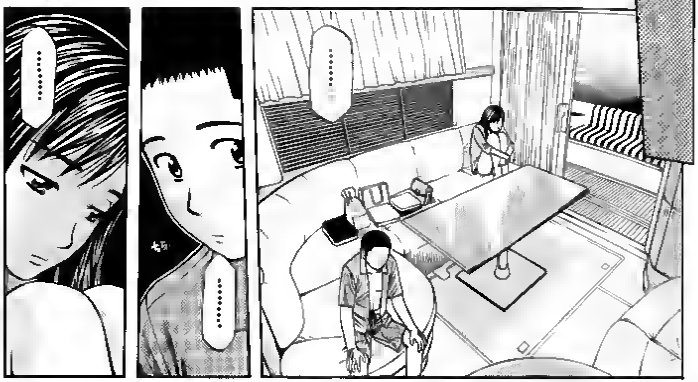

HEY, MAKITO
YEAH?
AH!! I DISCOVERED A UNKNOWN MUSHROOM!!

WHY ARE YOU
WHY?

RIGHT NOW, THOSE TWO ARE IN SUPER SERIOUS MODE!
EH? NO WAY!?
REALLY JUST WHAT ARE YOU IMAGINING NOW?
ENOUGH TALK


IT'S OKAY MAKITO SAN WILL ESCORT IT OUT
AH STOP! IT'S NOT GOOD IF EVERYONE COMES BACK
RIGHT NOW, THOSE TWO ARE PROBABLY
FUFUFU
THAT'S NOT POSSIBLE!!


LET'S GO BACK...?
I THINK WE SHOULD...
MM...
EH?
AND YOU SAID THIS WAS A SHORTCUT
WE WASTED SO MUCH TIME
IT'S BECAUSE YOU WERE MAKING ME HURRY
WELL AT LEAST WE MADE IT BACK SAFELY
IT'S FINE, ISN'T IT?
!
HA HA...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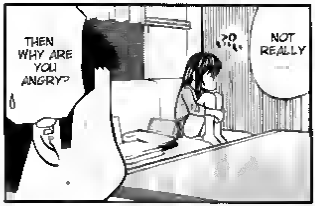
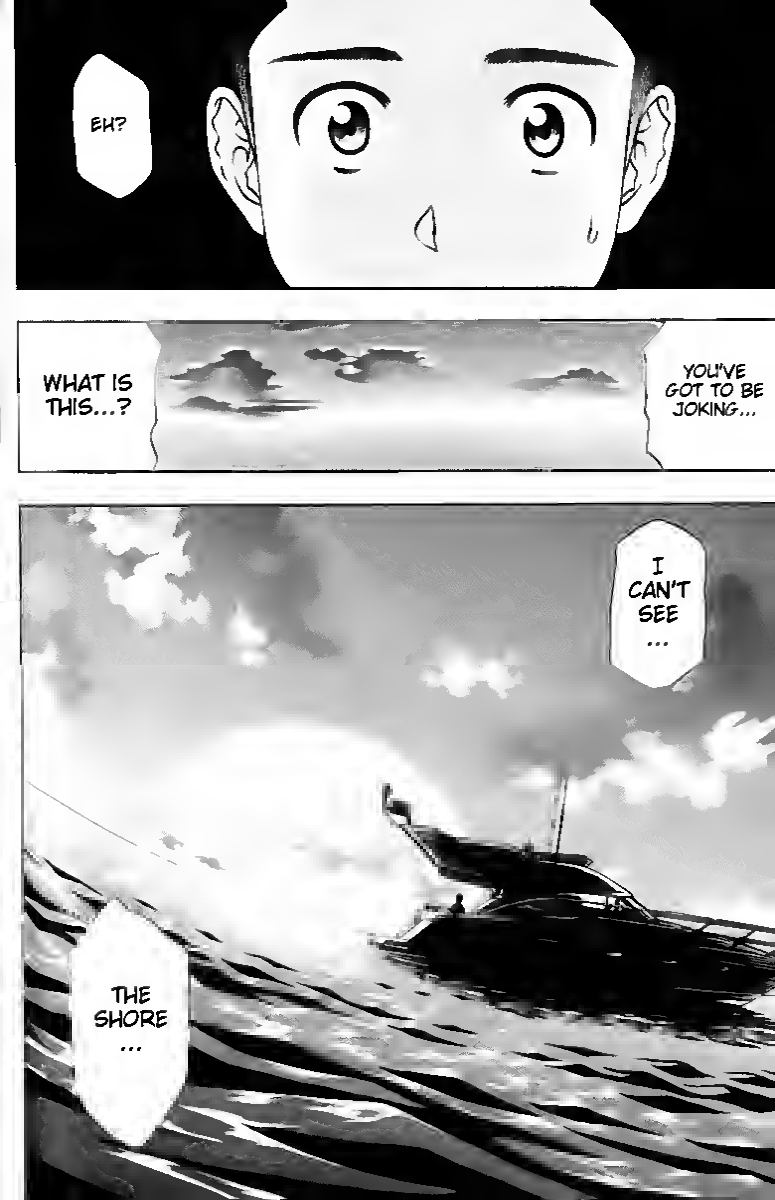
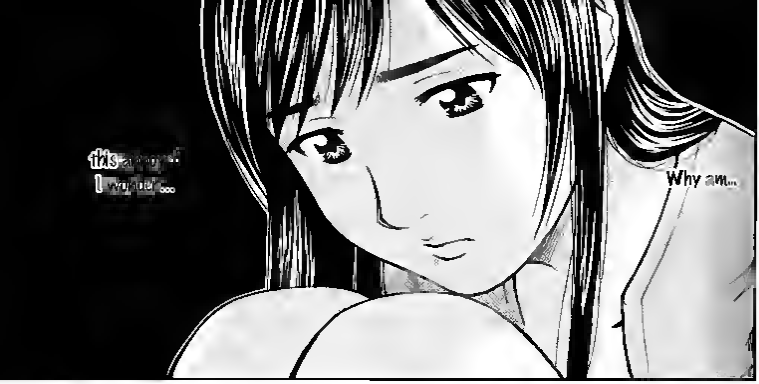
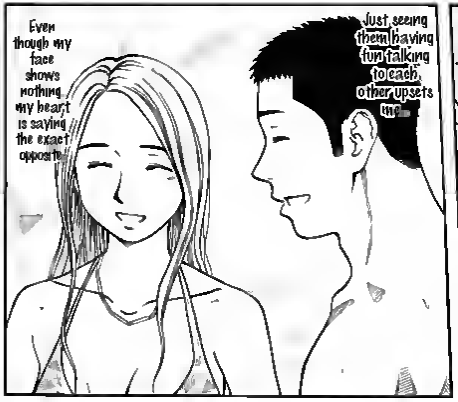

NOT REALLY
?
THEN WHY ARE YOU ANGRY?

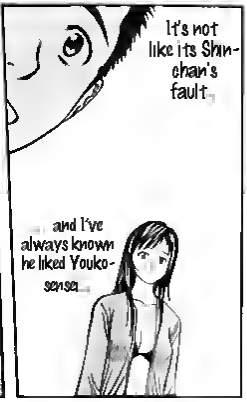
AH UHM NAO-CHAN
DID I DO SOMETHING WRONG?
WHY IS SHE ANGRY ? I DON'T UNDERSTAND

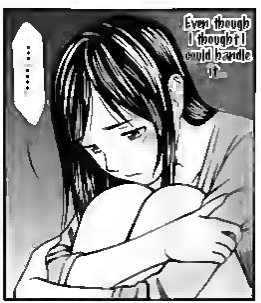
NEED SOME FRESH AIR
NOT GOOD THE ATMOSPHERE IS TOO STIFLING
.....
GOSH


EH?
WHAT IS THIS...?
YOU'VE GOT TO BE JOKING...
I CAN'T SEE ...
THE SHORE ...



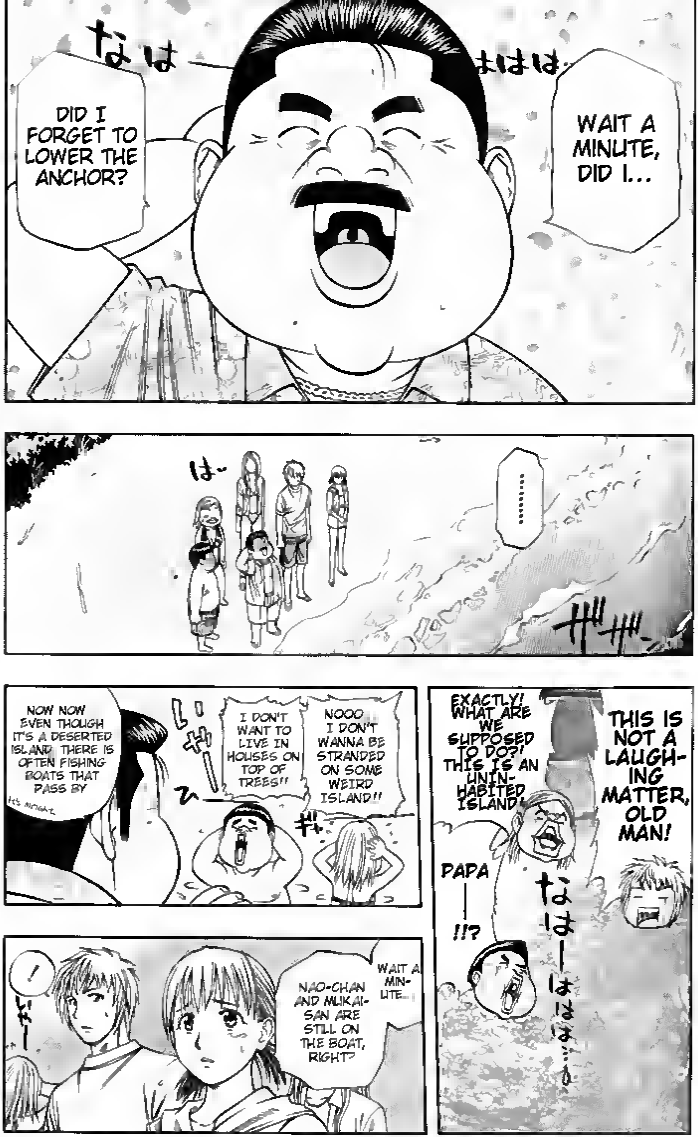

Even though my face shows nothing my heart is saying the exact opposite
Just seeing them having fun talking to each other upsets me...





ROTTENPEANUTS.BLOGSPOT.COM

CHAPTER 89: LOST AT SEA AND THE FIRST CURRY


なは
はは
DID I FORGET TO LOWER THE ANCHOR?
WAIT A MINUTE, DID I...
は
.....
NOW NOW EVEN THOUGH IT'S A DESERTED ISLAND, THERE IS OFTEN FISHING BOATS THAT PASS BY
It's alright.
I DON'T WANT TO LIVE IN HOUSES ON TOP OF TREES!!
NOOO I DON'T WANNA BE STRANDED ON SOME WEIRD ISLAND!!
EXACTLY! WHAT ARE WE SUPPOSED TO DO?! THIS IS AN UNINHABITED ISLAND!
THIS IS NOT A LAUGHING MATTER, OLD MAN!
PAPA
!!?
なは—はは...
!
NAO-CHAN AND MIKAI-SAN ARE STILL ON THE BOAT, RIGHT?
WAIT A MINUTE...

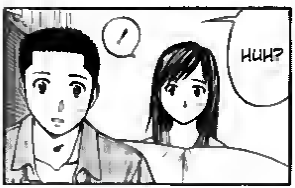
NAO...
MUKAI...

CELL PHONES ARE ALSO NOT WORKING THERE'S NO SIGNAL
I HAVE NO CLUE ON WHAT TO PRESS OR PULL...
EVEN IF WE WERE TO GET THIS BOAT RUNNING WE WOULDN'T EVEN KNOW WHICH WAY TO GO

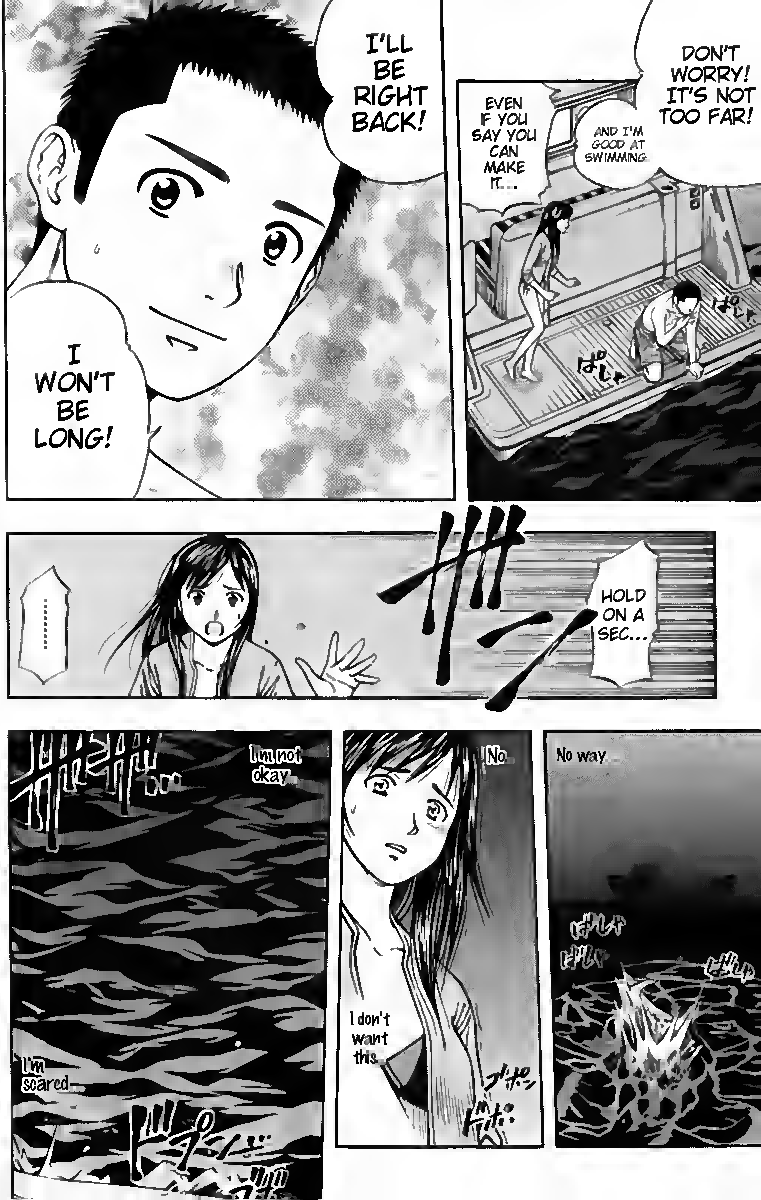
ITS NO GOOD ...

.....

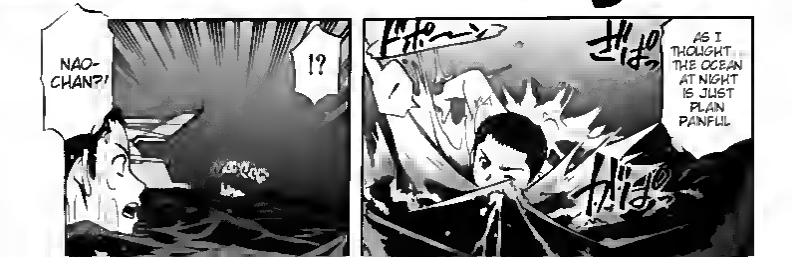
EVEN THE SKY...
ITS ALREADY GOTTEN DARK..


HUH?

OVER HERE !!
HEY — !!
CAN IT BE...
IS THAT A SHIP?!
HEY — !!
PLE-ASE HELP US!!
!?
SHIN-CHAN!?
HEY — !!
.....
WHAT!? BY SWIM YOU MEAN...
WHA-
I'M GONNA SWIM OVER TO THAT SHIP AND ASK FOR HELP THERE


I'LL BE RIGHT BACK!
I WON'T BE LONG!
DON'T WORRY! IT'S NOT TOO FAR!
AND I'M GOOD AT SWIMMING
EVEN IF YOU SAY YOU CAN MAKE IT...
ばしゃ
ばしゃ
ばしゃ
HOLD ON A SEC...
……
I'm not okay
I'm scared
No
I don't want this
No way
ばしゃ
ばしゃ
ばしゃ

Don't...
I'm so scared...
DON'T LEAVE ME ALONE!

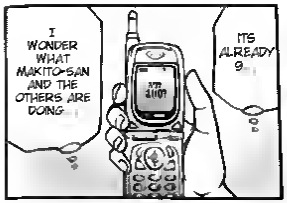

NAO-CHAN?!
!?
AS I THOUGHT, THE OCEAN AT NIGHT IS JUST PLAIN PAINFUL!

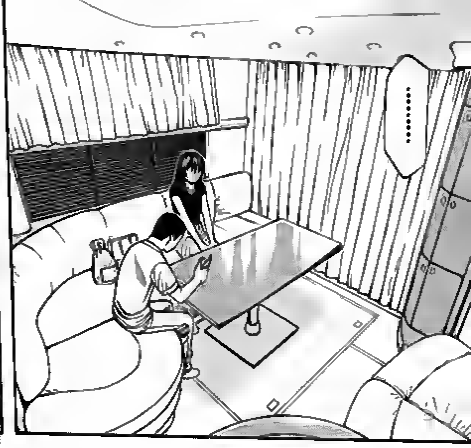
WHAT ARE YOU DOING!?
CAN SHE NOT SWIM!?
ah...
gasp
paah
!
EVEN MORE SO IF YOU CAN'T SWIM!
WHAT WOULD YOU HAVE DONE IF I HADN'T NOTICED?!
gasp
WHY... I TOLD YOU TO WAIT...
haa
haa
haa
wheeze
wheeze
wheeze
ha
!

I GUESS ALL WE CAN DO IS WAIT...
WELL THEN.
YOU'LL GET SICK IF YOU'RE ALL WET AT NIGHT AND ABOVE THE OCEAN..
FIRST THING'S FIRST LETS GET OUT OF THESE CLOTHES..
.....
haa
haa
MAKITO-SAN WILL DEFINITELY COME RESCUE US SOME-HOW...
IF WE JUST SIT HERE AND WAIT...

I'M SO SELF-ISH...
Not saying anything yet letting him go...
If I had just waited we could have been rescued by now.
If it was Yui She would have just waited by herself
NOW THAT I THINK ABOUT IT, SHE'S PRETTY STRONG... ESPECIALLY FOR A YOUNG GIRL...
.....
EH?
HUH?
HUH?

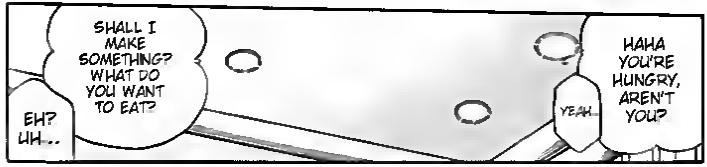
NO WAY!? WHY...!?
There's no panties ...!?
WHAT SHOULD I DO?
ALL I HAVE IS THE MINI SKIRT FROM EARLIER TODAY...
I GUESS I HAVE NO CHOICE BUT TO WEAR MY BIKINI BOTTOM...
EEEK... SO COLD!
.....
SORRY FOR MAKING YOU WAIT. YOU CAN GO IN NOW
!!!?
HUH?
YOU DIDN'T CHANGE YOUR PANTS?
ER... ITS COLD SO...
Also, I'm wearing a skirt
OH...
YOU HUNG THEM UP.
.....


I WONDER WHAT MAKITO-SAN AND THE OTHERS ARE DOING
ITS ALREADY 9...


.....

AH!

SFX GRUMBLE

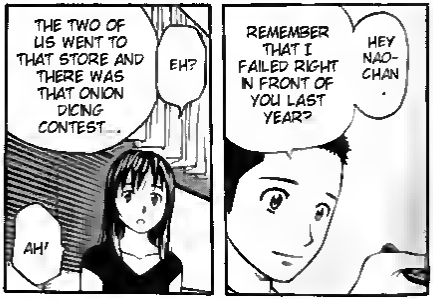

SHALL I MAKE SOMETHING? WHAT DO YOU WANT TO EAT?
EH? UH...
YEAH...
HAHA YOU'RE HUNGRY, AREN'T YOU?

AH, YEAH...
DIDN'T WE HAVE CURRY FOR LUNCH?

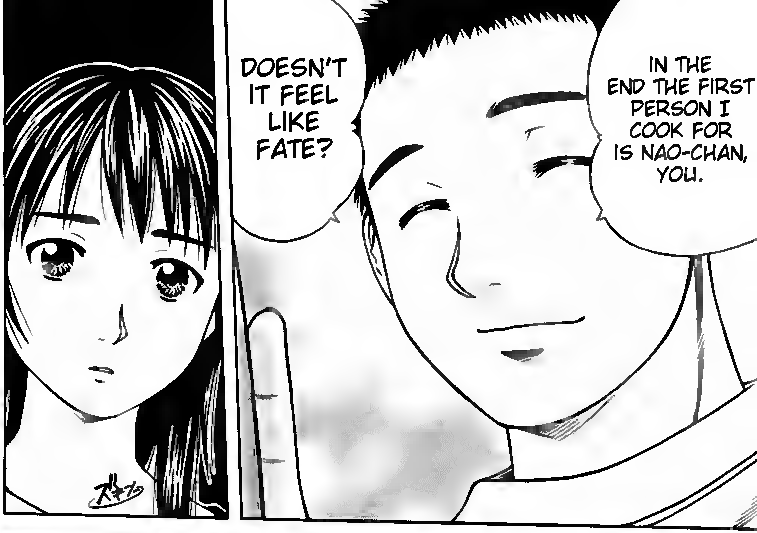
CURRY ...
THEN

OKAY.
IF YOU'RE OKAY WITH CURRY, THEN I'LL MAKE SOME
assuming we have enough ingredients
Well, that was Makito's curry. What I really want to eat is...
36

PANEL 3 BACKGROUND: THE SANYOUKEN THING

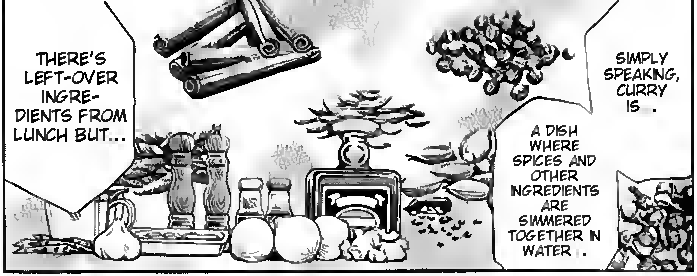

HEY NAO-CHAN.
REMEMBER THAT I FAILED RIGHT IN FRONT OF YOU LAST YEAR?
EH?
THE TWO OF US WENT TO THAT STORE AND THERE WAS THAT ONION DICING CONTEST...
AH!

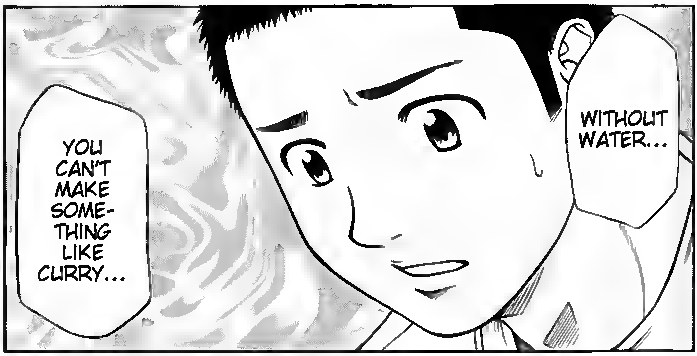
STILL...
I WAS A MESS...
IF MAKITO-SAN HADN'T GIVEN ME THAT HINT, I WOULD HAVE LOST COMPLETELY...
.....
AFTER THAT INCIDENT I RESTUDIED EVERYTHING OVER AGAIN.
A CURRY CHEF THAT CAN'T COOK CURRY IS JUST TOO SAD TO LAUGH AT, RIGHT?
THIS IS MY FIRST TIME COOKING THE ENTIRE DISH FROM SCRATCH BY MYSELF THOUGH ..

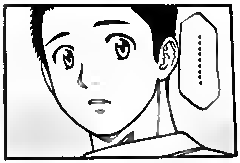

DOESN'T IT FEEL LIKE FATE?
IN THE END THE FIRST PERSON I COOK FOR IS NAO-CHAN, YOU.

HUHP
But the one you love is Youko-sensei, right?

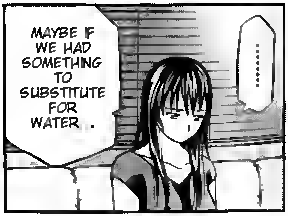
CRAP
.....
THERE'S NO WATER
COMING OUT ...

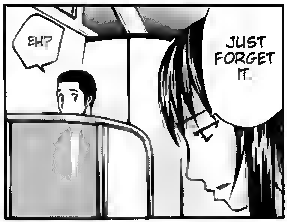

THERE'S LEFT-OVER INGRE-DIENTS FROM LUNCH BUT...
SIMPLY SPEAKING, CURRY IS .
A DISH WHERE SPICES AND OTHER INGREDIENTS ARE SIMMERED TOGETHER IN WATER .


YOU CAN'T MAKE SOME-THING LIKE CURRY...
WITHOUT WATER...


.....

I LOST MY APPETITE ...


MAYBE IF WE HAD SOMETHING TO SUBSTITUTE FOR WATER .
.....


EH?
JUST FORGET IT.

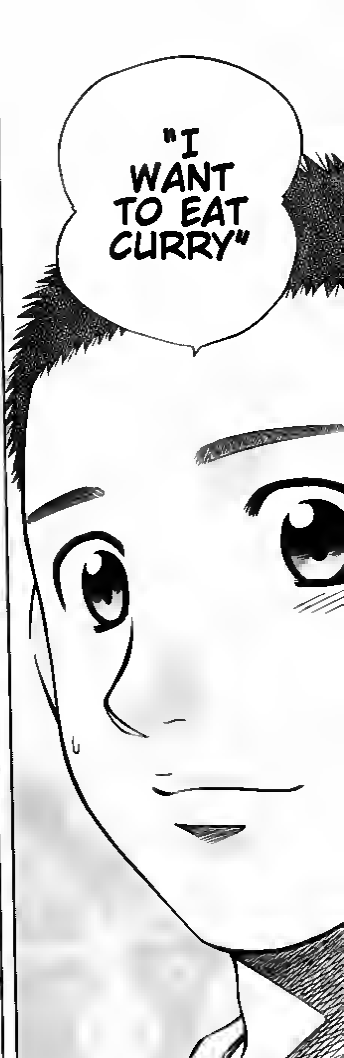
NO DEAL...

!?
YOU SAID SO YOURSELF NAO-CHAN...

ALSO I... WANT YOU TO BE THE FIRST TO TRY MY CURRY!
SO I WON'T GIVE UP UNTIL I MAKE YOU THAT CURRY!

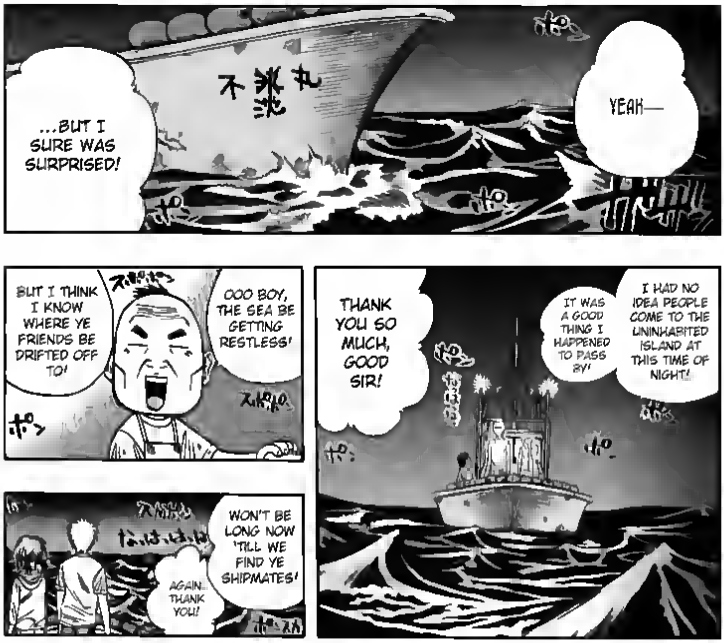
What are you saying?
WILL THE CHEF MEET THE CUSTOMERS EXPECTATION? THAT IS THE QUESTION
BESIDES I'M PRETTY MUCH A CURRY CHEF NOW!
Why!?

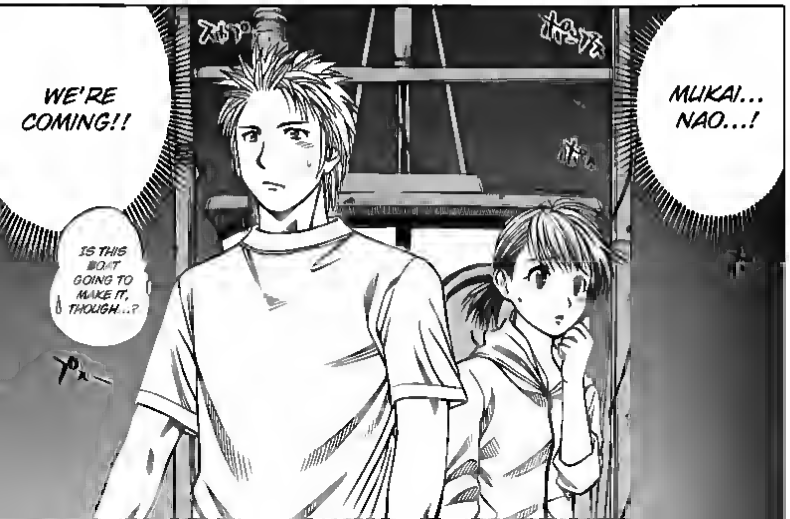
Baka...
Why must you?


"I WANT TO EAT CURRY"

AS FOR INGREDIENTS WE HAVE PORK... AND ONIONS BUT NO OTHER VEGETABLES THAT COULD GIVE UP A LOT OF LIQUID...
I DON'T WANT TO GIVE UP...
BUT WHAT AM I SUPPOSED TO DO?
!?
WHAT IS IN THIS BOTTLE...?
LAST CASE SCENARIO WE USE THAT BRANDY...
AT MOST THE FLAVOR WOULD JUST BE ALCOHOL.
THE AROMA IS TOO OVERWHELMING ANYWAY
NO MOST DEFINITELY NOT
I CAN MAKE IT...
WITH THIS!
FROM THE ART CITY OF GOA, INDIA...
SCR-POTEL IS...
!
This is

PORK, ONIONS, GINGER, GARLIC...
CHILLI POWDER, AOTOU CHILE POWDER, BLACK PEPPER, CUMIN, SALT, SUGAR, BRANDY...
AND WITH THE STUFF IN THIS BOTTLE...
As long as I have this...
I should be able to make it!
CURRY WITHOUT A SINGLE DROP OF WATER!!!


...BUT I SURE WAS SURPRISED!
YEAH—
BUT I THINK I KNOW WHERE YE FRIENDS BE DRIFTED OFF TO!
OOO BOY, THE SEA BE GETTING RESTLESS!
WON'T BE LONG NOW 'TILL WE FIND YE SHIPMATES!
AGAIN, THANK YOU!!
THANK YOU SO MUCH, GOOD SIR!
IT WAS A GOOD THING I HAPPENED TO PASS BY!
I HAD NO IDEA PEOPLE COME TO THE UNINHABITED ISLAND AT THIS TIME OF NIGHT!


WE'RE COMING!!
IS THIS BOAT GOING TO MAKE IT, THOUGH...?
MUKAI... NAO...!

CHAPTER 91: THE PURSUIT OF IMAGINATION AND THE VINDALOO

THIS SHOULD DO FOR THE ONIONS...
ALRIGHT—
I'LL COME BACK TO THE CUMIN LATER
I SHOULD PROBABLY CUT THE PORK INTO BITE SIZE PIECES
UHHH..
WHAT SHOULD I DO NEXT...
OH, I CAN USE THE FAT I GET FROM THE PORK.
NOW I JUST NEED OIL TO COOK THE ONIONS
IS SOME-THING LIKE THAT EVEN POSSIBLE?!
WHAT ARE YOU DOING... I SAID I DIDN'T WANT TO EAT ANYMORE...
MAKING A CURRY WITHOUT A SINGLE DROP OF WATER!?

ざばー
ごぉぉぉ
WOAH...
I'VE BEEN PRETTY MUCH JUST GOING WITH MY GUT THE WHOLE TIME... BUT I'M SO CONFUSED...
WHAT SHOULD I DO NEXT?
UHHH... UHHH...
EH?
IT'S ALL ABOUT IMAGINATION!
SHIT DON'T PANIC. CALM DOWN. CALM DOWN...
THE WAVES ARE GETTING STRONGER...
"IMAGINE", HUH...
THEN ASK YOURSELF WHAT DO I DO TO GET CLOSER TO THAT FINISHED PRODUCT?
IMAGINE IN YOUR HEAD THE DISH YOU'RE ABOUT TO MAKE... NOTHING TOO FANCY, JUST SOMETHING YOU KNOW ONLY YOU CAN DO.
.....

WHAT KIND OF...?
WHAT TASTES AM I LOOKING FOR?
FOCUS... DON'T OVER THINK IT...
WHAT AROMA AM I LOOKING FOR?
I LIKE SOUR TOO...
HOW ABOUT SOUR?
IS SPICY OK WITH YOU?
EH?
NAO-CHAN...
TO BE HONEST... I'M NOT SURE HOW CLOSE I CAN GET...
ALRIGHT...
OH, YEAH...

SINK OR SWIM...
WE'LL JUST HAVE TO SEE!
THEN MARINATE THE PORK IN IT...
THEN BLEND SPICES, GARLIC, AND GINGER INTO A PASTE...
FIRST... INSTEAD OF WATER ...THIS!
MAYBE I SHOULD JUST STOP RIGHT NOW
HOLY--! THAT'S A STRONG SCENT...
AS IF YOUR LIFE DEPENDED ON IT...
WHAT ARE YOU DOING...? TRYING SO HARD ...
IN THE MEAN TIME, I SHOULD COOK THE ONIONS..
NO... DON'T GIVE UP!

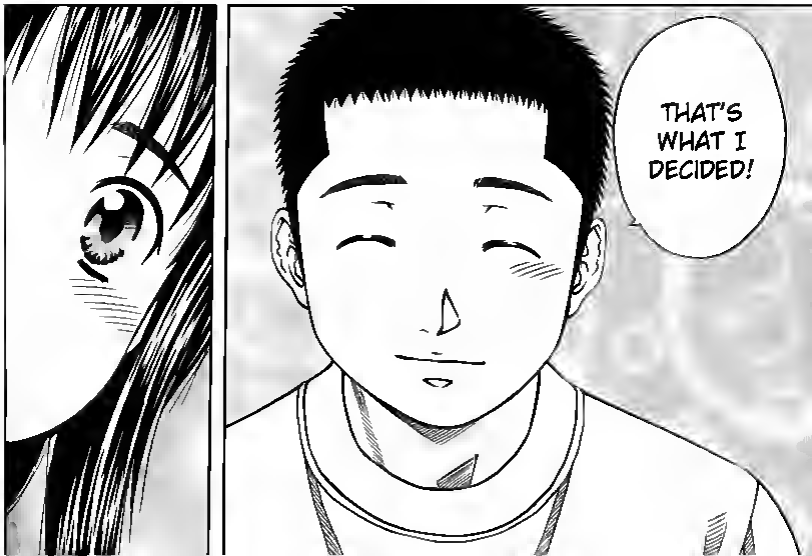
WHY DID YOU CHOOSE ME?
IDIOT...
EVEN THOUGH YOU SHOULD BE COOKING FOR SOMEONE MUCH MORE IMPORTANT TO YOU...
YOU'RE PUTTING IN SO MUCH EFFORT, EVEN THOUGH IT'S YOUR FIRST TIME...
NAO-CHAN, DINNER IS SERVED.
I DID IT...
PRETTY MUCH JUST AS I "IMAGINED" IT...
36

IT ACTUALLY LOOKS LIKE ACTUAL CURRY...
AMAZING ..DID SHIN-CHAN REALLY MAKE THIS HIMSELF?
SMELLS LIKE IT'S GOING TO BE PRETTY SOUR..
フム…
WILL YOU GIVE IT A TASTE?
THERE'S NO RICE OR WATER, BUT
OH, YEAH..
UUH!?

THE SCENT IS SOUR BUT IT'S NOT OVER-WHELMING...
IT'S...
THE COMBINATION OF SWEET AND SOUR IS OUTSTAND-ING!
SWEET!
OOH HOT! HOT!
AH SORRY!
WHAT IT SMELL
ITS OK, ITS OK.
IF YOU SAY SO...
BACK WHEN I LOST THE ONION CONTEST AT SANROUGEN...
YOU CHEERED ME ON...
AH, YEAH..
資人一ア
.....
HEY... NAO-CHAN...
I WAS... REALLY HAPPY BECAUSE OF THAT.
EVEN THOUGH I COULDN'T WIN...
I KNEW THAT, AS LONG AS I TRIED MY BEST, THERE WOULD BE SOMEONE WHO WOULD LOOK OVER ME...
SOMEONE WHO WOULD CHEER ME ON.
THAT'S WHY...
I DECIDED AT THAT TIME...

THAT MY VERY FIRST CURRY...
WOULD BE FOR YOU, NAO-CHAN!

I WANTED TO TRY HARDER AND HARDER.. TO COOK YOU YOUR FAVORITE FOODS ..
AND TO SHOW YOU HOW MUCH I'VE GROWN..

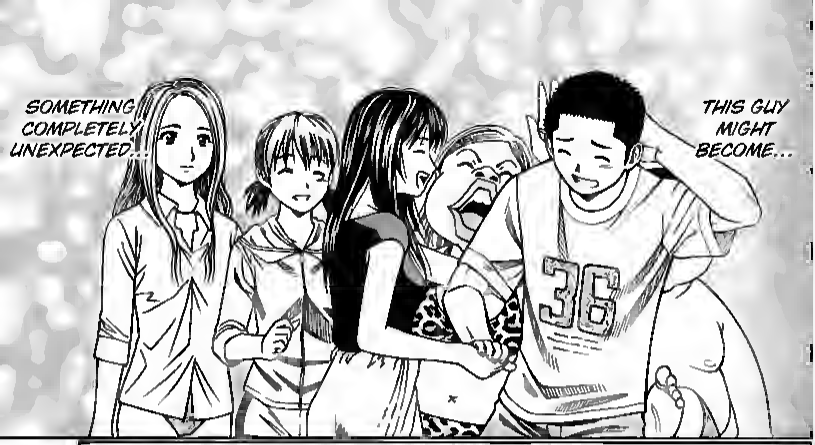

THAT'S WHAT I DECIDED!

UH..
I'M NOT YOUR MOTHER, SHIN-CHAN...
GROW... HUH.
N-NO NO I-I DIDN'T MEAN IT LIKE THAT!
10 POINTS...
10 POINTS?
HUH?
AH, WELL IT WAS MY FIRST TIME ANYWAYS... I'LL TRY EVEN HARDER NEXT TIME!
OUCH, 10 OUT OF 100, HUH...
36
10 OUT OF 10...
SUCH AN IDIOT...

I SEE THEM!!
HEYYY! OVER THERE!!
NAO-CHAN!
YUI!!
MAKITO-SAN!
MUKAI!! NAO!!
!
!
HEY DON'T CRY...
THANK GOD YOU GUYS ARE SAFE!

WE GOT HUNGRY SO. YEAH.
THERE WASN'T ANY WATER RIGHT?
AH YEAH, THERE WASN'T ANY..
AH, YES!
MUKAI, DID YOU MAKE THIS?
SO INSTEAD, I USED...
VINEGAR!!
YUP, COCONUT VINEGAR, TO BE EXACT
IT'S MADE FROM THE SAP OF THE PALM TREE
THE SOURNESS WAS FROM THE VINEGAR?!
VINEGAR!?
YOU SAID SO EARLIER, MAKITO-SAN
GOA IS A PORT TOWN SO THE SAILORS USE VINEGAR AS A MEANS OF PRESERVATION
SO THAT'S WHY I THOUGHT, "HMM, MAYBE THIS'LL WORK..."

THEY ALSO USED MEATS WITH A HIGH CONCENTRATION OF FAT,
AND STACKED THE FAT IN LAYERS TO SHUT OUT THE AIR, AND THUS PRESERVING THE FOOD EVEN FURTHER...
THIS TYPE OF DISH WAS USED FOR EXTREMELY LONG VOYAGES AT SEA...
BECAUSE DRINKING WATER ON A BOAT IS EXTREMELY IMPORTANT.
EH?
Y'KNOW, I ACTUALLY USED WATER TO MAKE THE SORPATEL FOR LUNCH TODAY!
TO CREATE IT WITHOUT EVEN KNOWING WHAT YOU WERE DOING OR THAT THE DISH EVEN EXISTED IS QUITE AN ACCOMPLISHMENT!!
AH...
THE COOKING PROCESS IN ITSELF IS QUITE SIMPLE BUT...
THE NAME OF THIS EXTREME PRESERVATION PORK CURRY FROM GOA IS CALLED...
"VINDALOO"!!
THAT'S AMAZING, SHIN-CHAN!!
NO, IT WAS NOTHING
PERHAPS... JUST MAYBE...



VINDALOO (SERVES 4)

BONELESS PORK RIBS 500 GRAMS

SALT HALF TEASPOON

SUGAR 1 TEASPOON

BROWN/WHITE ONIONS 2 MEDIUM

COCONUT VINEGAR 1 CUP

BRANDY 2 TABLESPOONS

GARLIC 6 CLOVES

GINGER ONE-3 CM PIECE

JAPANESE CHILES 4 CHILES

CHILE POWDER 1 TEASPOON

BLACK PEPPER 1 TEASPOON

CUMIN 1 TEASPOON

STEP 1 BLEND THE SPICES AND COCONUT VINEGAR IN A BLENDER TO CREATE A PASTE

STEP 2: TRIM OFF EXCESS FAT FROM PORK RESERVING 1 TABLESPOON OF FAT FOR LATER. THEN CUT UP PORK INTO BITE SIZE PIECES AND MARINATE IN SPICE + COCONUT VINEGAR PASTE.

STEP 3 COOK SOLID FAT IN A PAN UNTIL ENOUGH LIQUID FAT HAS BEEN RELEASED AND ADD IN FINELY DICED ONIONS. CARAMELIZE THE ONIONS (TURN COMPLETELY BROWN - NOT SAUTEED)

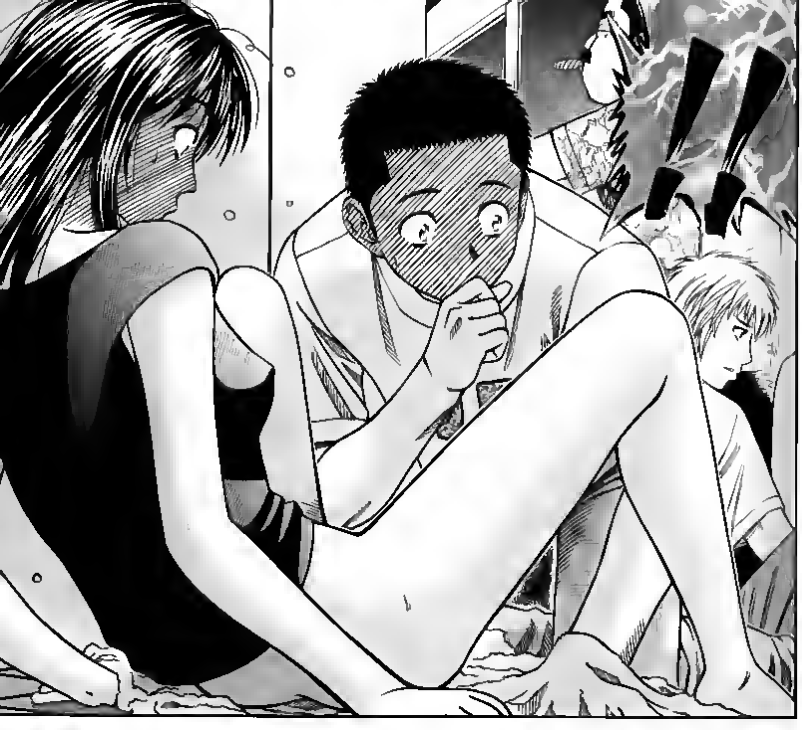
STEP 4: ADD PORK WITH MARINADE TO THE PAN. ADD SALT. COOK UNTIL PORK IS TENDER AND PORK JUICES RUN CLEAR.

STEP 5 ADD SUGAR AND BRANDY LAST

STEP 6: ENJOY!

CHOOSE PORK WITH A GOOD AMOUNT OF FAT

OH PLEASE, NO THANKS NECES-SARY!
BESIDES THAT CURRY WAS SORTA MY THANKS TO YOU ANYWAYS.
THANK YOU FOR THE CURRY IT WAS DELICIOUS.
ALSO SORRY FOR BEING SO SELFISH...
EH?
I SHOULD THANK YOU FOR EARLIER..
OH JUST ACCEPT MY THANKS!
ALRIGHT... BUT ONLY WHEN I MAKE A PERFECT CURRY!
IT'S NOT ABOUT THAT...
IT WAS PERFECT
OW~...
WHY'S YOUR FACE SO RED...?
?
UGH~...
EEEK!
WHOA!



WHAT'S WITH YA TWO? YA LOOK LIKE FRIED SQUID.
?
THE SEA'S GETTING VIOLENT! BE CAREFUL!

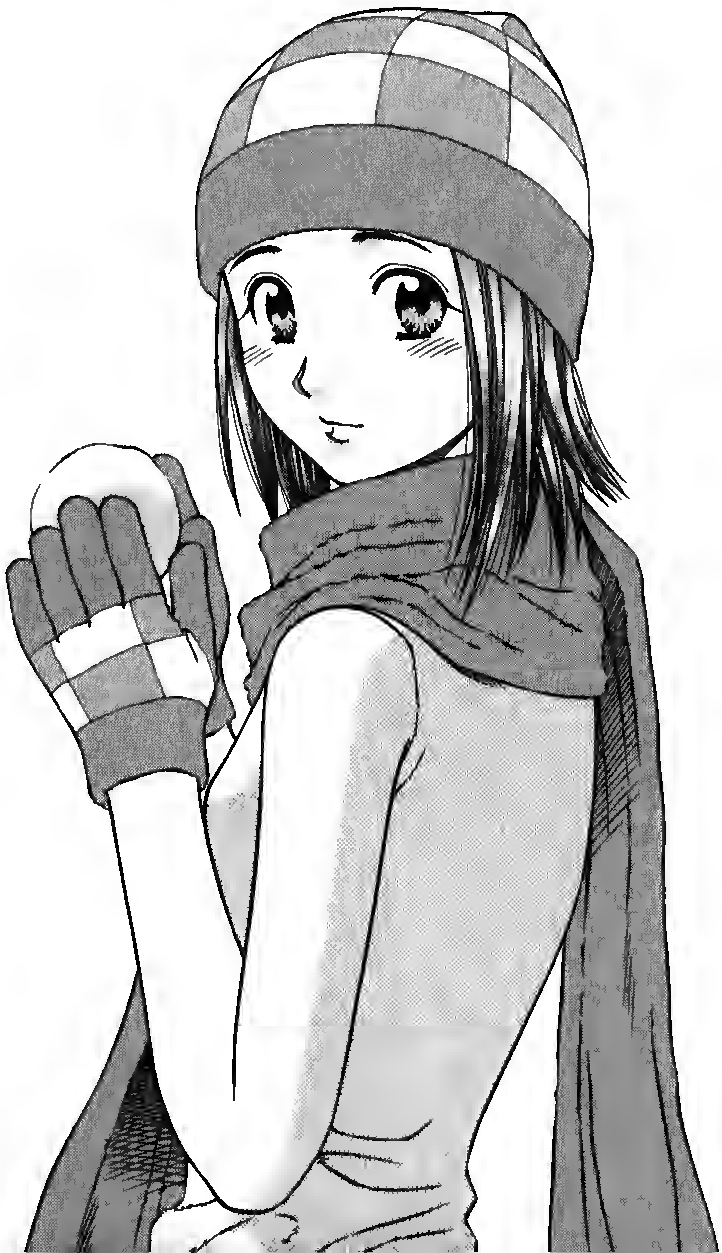
カ!!は!
!!!

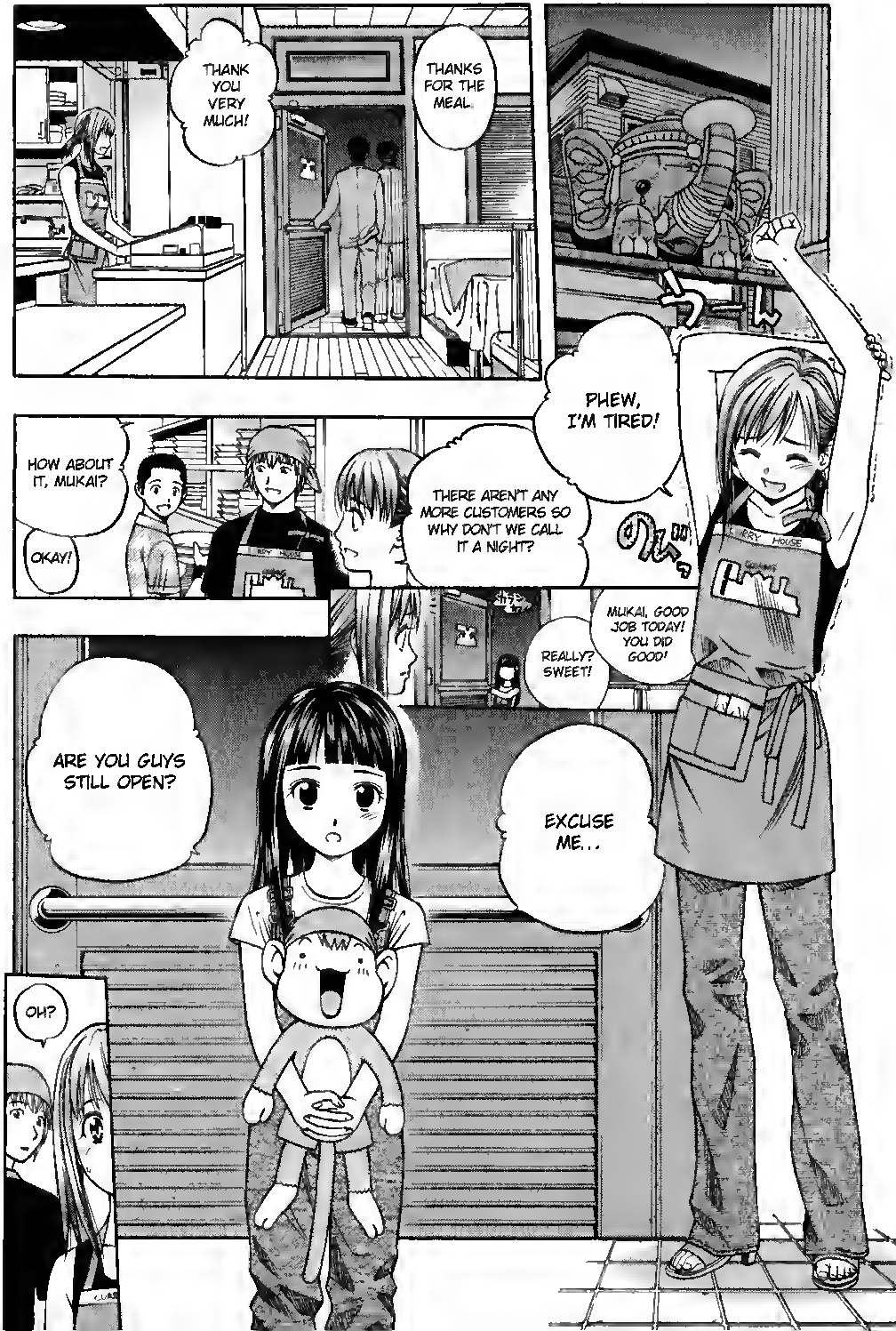
ALRIGHT WE'RE GONNA CHANGE CLOTHES SO WAIT OUTSIDE PLEASE...
OKAY OKAY

OW!!!
YEAH I'M OK!
HEY YUI, YA OK?
DID YOU SEE?

AAHHHH!!
MY UNDERWEAR IS GONE!
AH... MINE TOO...
EH? I HAVE MINE...
NO WAY! HOW?! WERE THEY STOLEN?
UM I HAVE MINE...
TCH
I BET ITS MAKITO!!! GIVE THEM BACK YOU PERV!!
EH WHAT NOW?
HOLD ON IT WASN'T ME!
Y'ALL DON'T BELIEVE ME...
COME ON MAA-CHAN!
WHY DO I STILL HAVE MINE?!
BY THE WAY MUKAI-CCHI, WHY ARE YOU SO RED?
ER NOTHING
WHAT A HAUL! WHAT A HAUL!
ゴクン
NAO-CHAN?!
GULP
WAS IT YOU!!??

CHAPTER 92:
THE HARDWORKING FATHER AND THE BETA SABZI

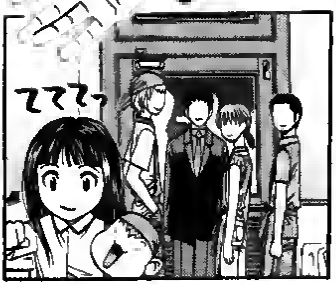



THANK YOU VERY MUCH!
THANKS FOR THE MEAL.
うーん
PHEW, I'M TIRED!
HOW ABOUT IT, MUKAI?
OKAY!
THERE AREN'T ANY MORE CUSTOMERS SO WHY DON'T WE CALL IT A NIGHT?
MUKAI, GOOD JOB TODAY! YOU DID GOOD!
REALLY? SWEET!
ARE YOU GUYS STILL OPEN?
EXCUSE ME...
OH?

UMM... LITTLE GIRL ARE YOU BY YOURSELF? WHERE IS PAPA AND MAMA?
MAMA IS GONE AND PAPA IS AT WORK.
DON'T WORRY, I HAVE MONEY.
OH NO... IT'S NOT THAT. IT'S JUST...
OH?
?
WEEEE!!
A REAL LIFE MON-CHIKEY!! ♡
A— MON-CHIKEY?
MONCHIKEY
WOW HE REALLY LOOKS LIKE IT, DOESN'T HE?
HELLO? PAPA!!
YUP! MONCHIKEY MADE IT FOR ME SO OF COURSE IT'S DELICIOUS!!
IS IT GOOD?
WHO YOU CALLIN MONCHIKEY.

AWWW... YOU STILL CAN'T COME HOME YET?
UH HUH... YEAH THE ELEPHANT CURRY SHOP...
UH HUH.... UH HUH... I'M EATING RIGHT NOW...
OH BY THE WAY PAPA! THERE'S A REAL LIVE MONCHIKEY HERE! NO NOT MY DOLL...
ARE WE REALLY THAT SIMILAR?
AND THEN...
CURRY HOUSE
OH HOW NICE! DID YOU GET TO EAT LOTS OF GYOZA?
YUP!
AND THEN.. YESTERDAY, I WENT WITH PAPA WENT INTO TOWN
DON'T CALL ME MON-CHIKEY!
MONCHIKEY!!! ♡
AFTER THAT, MAI-CHAN STARTED COMING TO THE RESTAURANT EVERY NIGHT...
HE'S ALWAYS TOO TIRED TO PLAY WITH ME...
WHENEVER HE'S HOME HE JUST DOES LAUNDRY AND CHORES...
.....
BUT TONIGHT WE'RE GOING TO DISNEYLAND SO I'M NOT TIRED AT ALL!
HUH?
カランッ カランッ
PAPA LIKES HIS WORK MORE THAN PLAYING WITH ME...
YEAH...
SO MAI-CHAN.. YOUR DAD SURE COMES HOME LATE A LOT.. IS IT BECAUSE OF HIS WORK?
ONE DAY...
CURRY HOUSE

PAPA!!
MAI!!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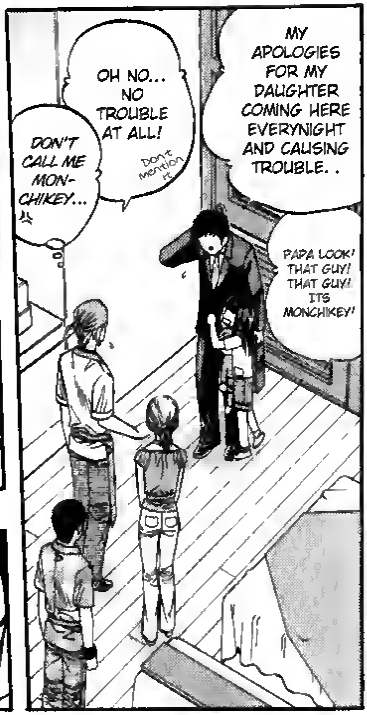
WELL THEN. SHALL WE GO HOME MAI?
OH WAIT... I NEED TO GO TO THE BATHROOM.


MY APOLOGIES FOR MY DAUGHTER COMING HERE EVERYNIGHT AND CAUSING TROUBLE. .
OH NO... NO TROUBLE AT ALL!
DON'T MENTION IT!
DON'T CALL ME MON-CHIKEY...
PAPA LOOK! THAT GUY! THAT GUY! ITS MONCHIKEY!

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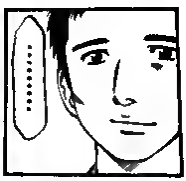
HEY...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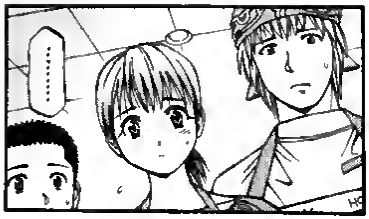
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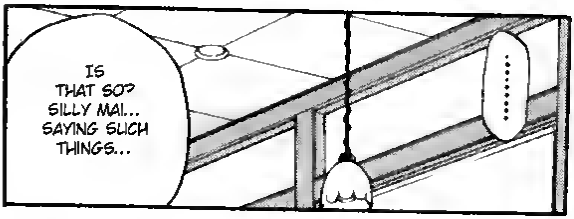
S—SORRY... I'M JUST A LITTLE TIRED...
HEY ARE YOU ALL RIGHT!?

EH?
YOUR JOB MUST BE TIRESOME RIGHT?

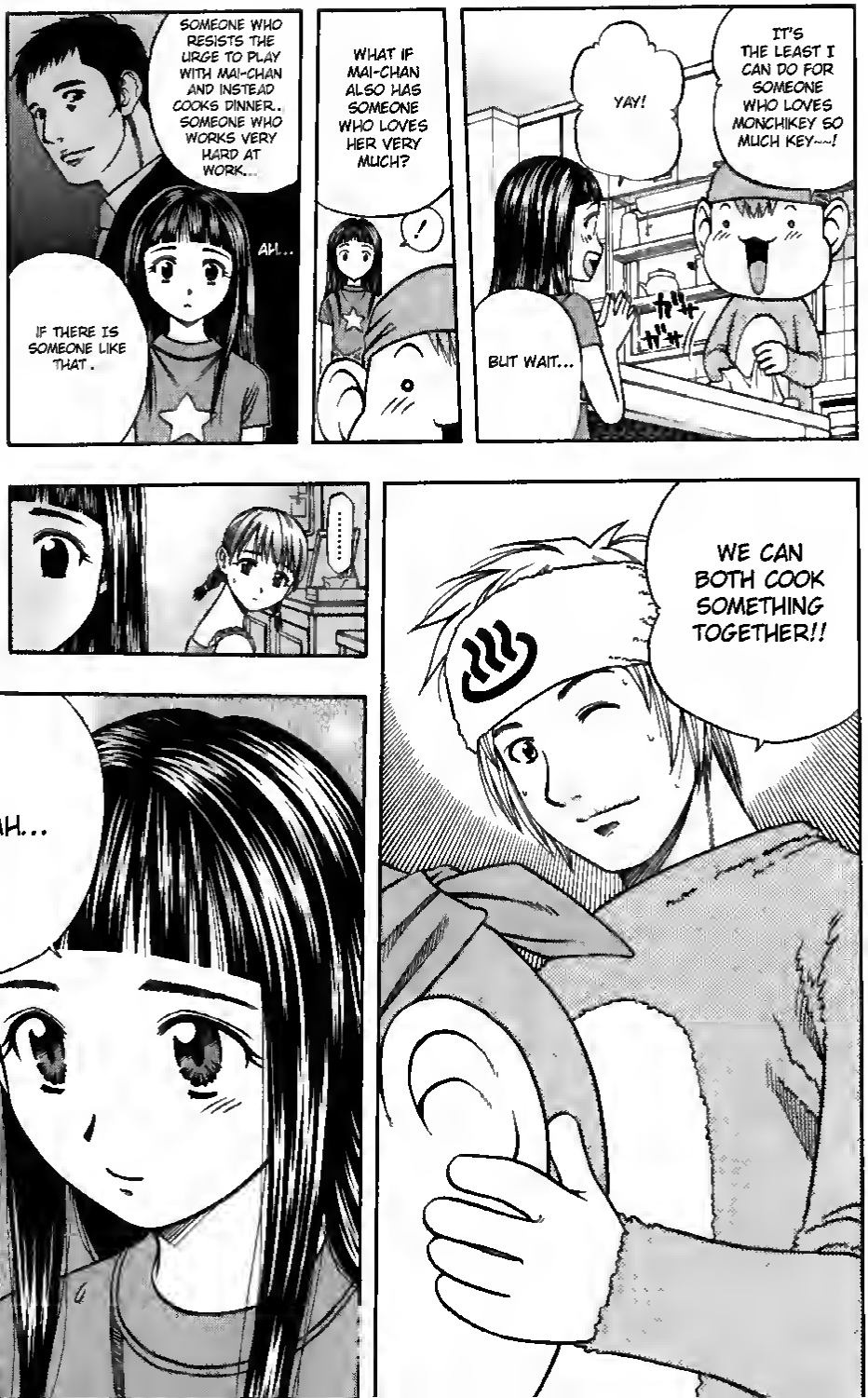

IS THAT SO? SILLY MAI... SAYING SUCH THINGS...
.....

BEING A SINGLE PARENT, I DIDN'T WANT MAI TO THINK OF ME AS LESS OF A FATHER SO I STARTED WORKING HARDER...
I'M EMBARRASSED TO SAY THIS BUT, 5 YEARS AGO I DIVORCED MY WIFE ..
ALWAYS BUSY BETWEEN WORK AND CHORES...
IN THE END, SHE JUST ENDED UP ALL ALONE...

AH SORRY... ITS NONE OF OUR BUSINES BUT MAI-CHAN SAID...
CURRY HOUSE
THAT PAPA IS ALWAYS WORKING AND DOING CHORES...

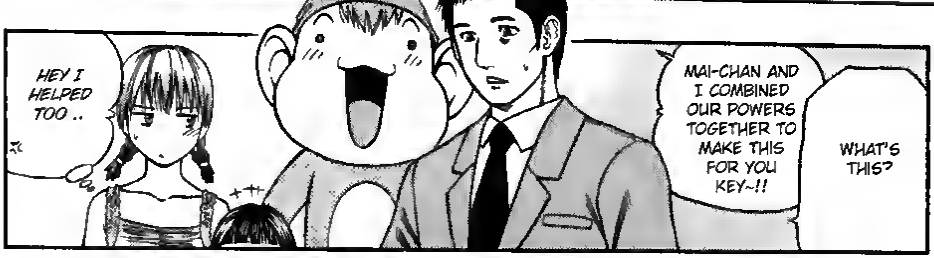
PAPA!!
WELL, SHALL WE GO NOW?
YEAH! AFTER DISNEYLAND CAN YOU PLAY VIDEOGAMES WITH ME?
OH OF COURSE OF COURSE!
I HAVE TO KEEP PRESSING ON FOR MAI'S SAKE!!
HEH HEH... THIS ISN'T THE TIME TO BE SITTING AROUND...
...WILL HE BE OK?
I'LL HAVE TO DO THE LAUNDRY AFTER-WARDS THEN...
DON'T WE HAVE TOMORROW OFF?
BECAUSE I WAS THINKING...
YEAH!
HMM?
HEY.. MAKITO...
HOUSE

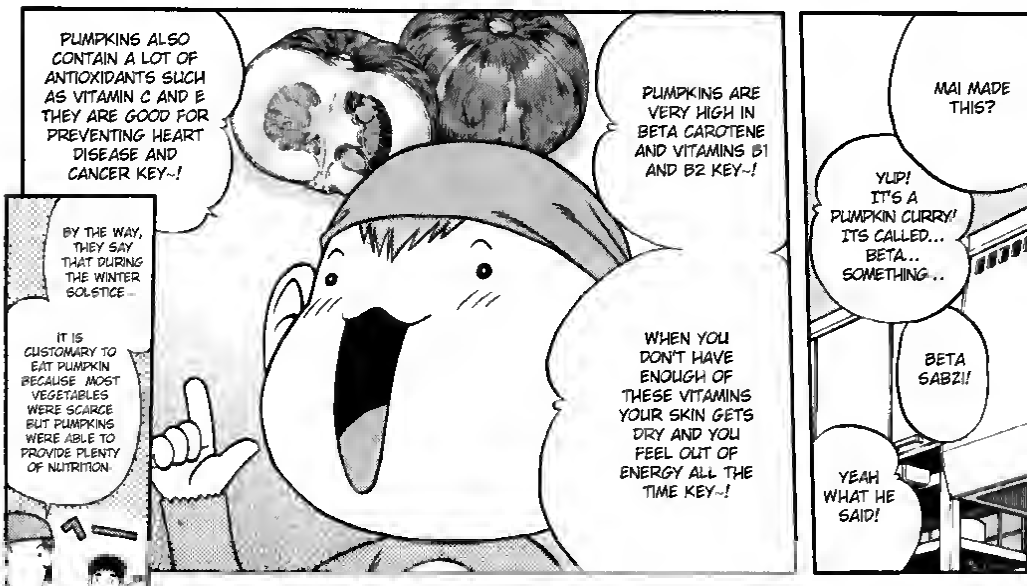
ITS MONCHIKEY-KUN!!
ふりかり
YOOHOOO!!
I, MONCHIKEY, AM GOING TO MAKE DINNER NOW KEY~~!
REALLY?! YAY!!
WHAT'S WITH THE "KEY~"..
YUP! YOU WANNA PLAY TOO? I'M THE MONKEY CHARACTER!
I LIKE MONKEYS!
HOLY MOLY..
SO WERE YOU PLAYING VIDEOGAMES BY YOURSELF?
KYAAAAA MONCHIKEY!!
MONCHIKEY! COME PLAY TOO!
IF ONLY WE HAD BROUGHT SHIN-CHAN ALONG...
PLAY DEAD! PLAY DEAD! AWW ONEE-CHAN SUCKS AT THIS ..


SOMEONE WHO RESISTS THE URGE TO PLAY WITH MAI-CHAN AND INSTEAD COOKS DINNER. SOMEONE WHO WORKS VERY HARD AT WORK...
AH...
IF THERE IS SOMEONE LIKE THAT.
WHAT IF MAI-CHAN ALSO HAS SOMEONE WHO LOVES HER VERY MUCH?
!
IT'S THE LEAST I CAN DO FOR SOMEONE WHO LOVES MONCHIKEY SO MUCH KEY~~!
YAY!
BUT WAIT...
.....
WE CAN BOTH COOK SOMETHING TOGETHER!!
YEAH...

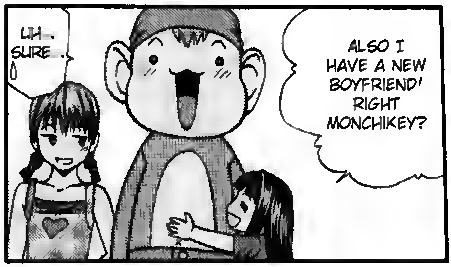
!
HEY SONODA!
YOU TOO, SIR!
GOOD WORK TODAY GUYS!
IT'S OKAY...
FORGOT.
AH RIGHT SORRY...
SORRY GUYS, MY KID'S WAITING FOR ME SO...
WE'RE ALL GOING OUT FOR A DRINK... YOU IN?
EH? ME?
ITS TOO BAD.. HIS LIFE REVOLVES AROUND HER..
HE'S GOTTA GET HOME TO HIS KID..
EHH? SONODA-SAN ISN'T COMING?
AWW MAYBE WE SHOULDN'T GO WITHOUT HIM..
NAWW.
HAHA!
ぎゃはは
.....

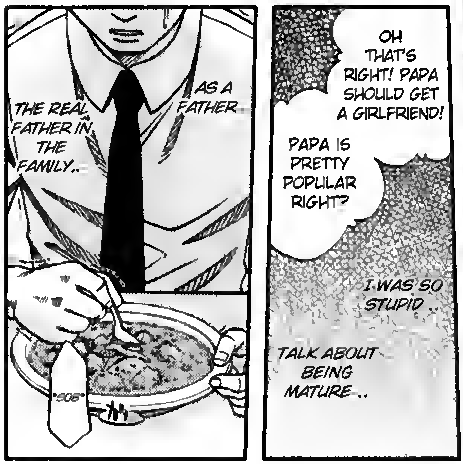
I'M HOME!
WELCOME HOOOME!!
WHA...
WAIT..
C'MON HURRY HURRY!
EH?
WE'VE BEEN WAITING ALL NIGHT FOR YOU!!
WHO ...?
!

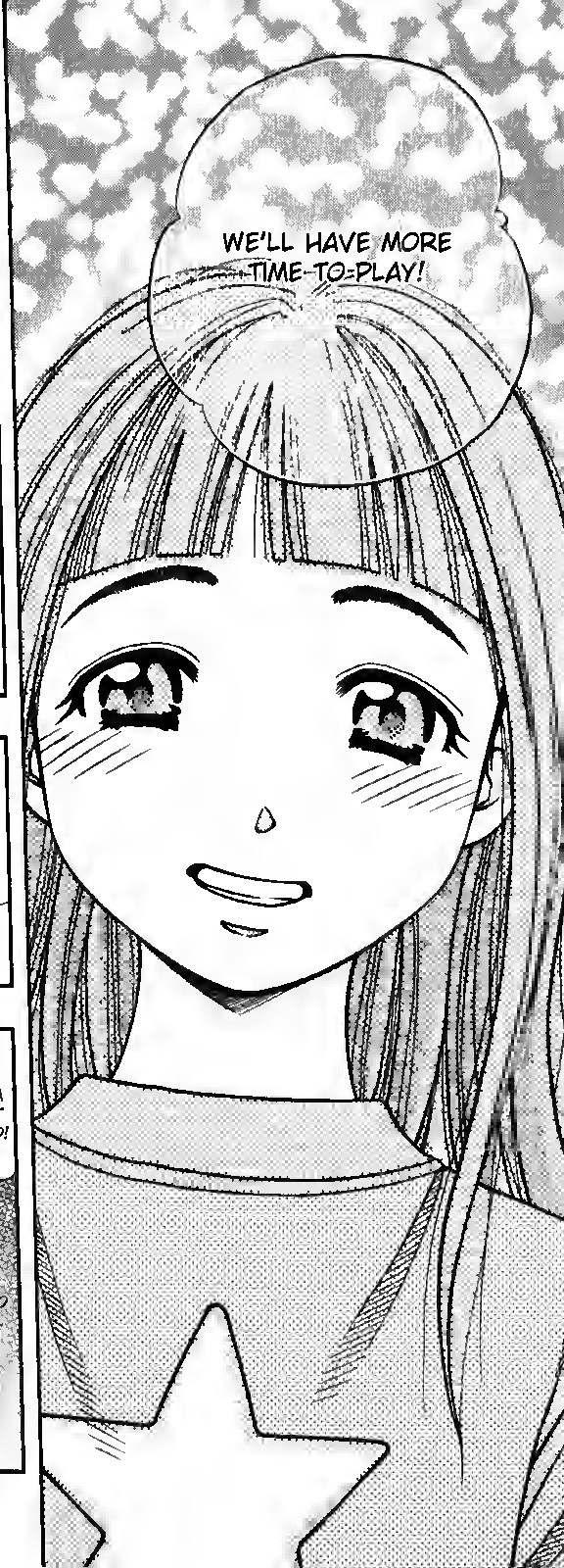

HEY I HELPED TOO ..
MAI-CHAN AND I COMBINED OUR POWERS TOGETHER TO MAKE THIS FOR YOU KEY~!!
WHAT'S THIS?


PUMPKINS ALSO CONTAIN A LOT OF ANTIOXIDANTS SUCH AS VITAMIN C AND E THEY ARE GOOD FOR PREVENTING HEART DISEASE AND CANCER KEY~!
PUMPKINS ARE VERY HIGH IN BETA CAROTENE AND VITAMINS B1 AND B2 KEY~!
WHEN YOU DON'T HAVE ENOUGH OF THESE VITAMINS YOUR SKIN GETS DRY AND YOU FEEL OUT OF ENERGY ALL THE TIME KEY~!
BY THE WAY, THEY SAY THAT DURING THE WINTER SOLSTICE~
IT IS CUSTOMARY TO EAT PUMPKIN BECAUSE MOST VEGETABLES WERE SCARCE BUT PUMPKINS WERE ABLE TO PROVIDE PLENTY OF NUTRITION.
MAI MADE THIS?
YUP! IT'S A PUMPKIN CURRY! ITS CALLED... BETA.. SOMETHING ..
BETA SABZI!
YEAH WHAT HE SAID!

HURRY! HURRY! TRY IT! TRY IT!
O-OKAY...
Thanks for the food.
IT'S SWEET!!
THE SPICES IN THE CURRY ENHANCE THE PUMPKIN'S NATURAL SWEETNESS. WHAT A REFRESHING TASTE!
THIS IS..
MAI..
WHY DID YOU DECIDE TO COOK DINNER?
WELL I THOUGHT... COOKING IS HARD.. AND PAPA IS ALWAYS WORKING SO HARD..
IF I COULD HELP WITH DINNER..
PAPA WOULDN'T HAVE TO WORK SO HARD...
AND THEN..

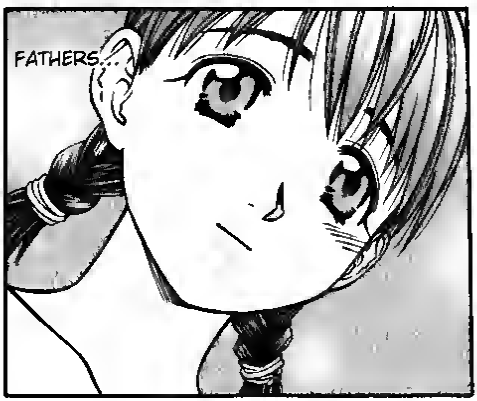

LIH.. SURE..
ALSO I HAVE A NEW BOYFRIEND! RIGHT MONCHIKEY?

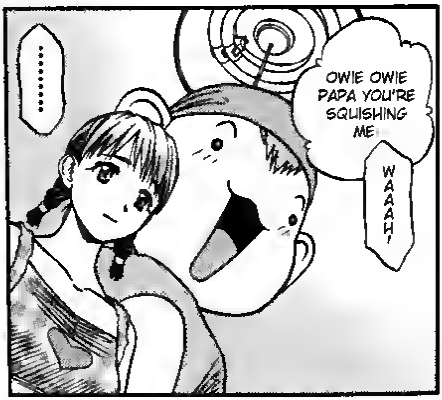

OH THAT'S RIGHT! PAPA SHOULD GET A GIRLFRIEND!
PAPA IS PRETTY POPULAR RIGHT?
I WAS SO STUPID..
TALK ABOUT BEING MATURE..
AS A FATHER
THE REAL FATHER IN THE FAMILY..
SOB

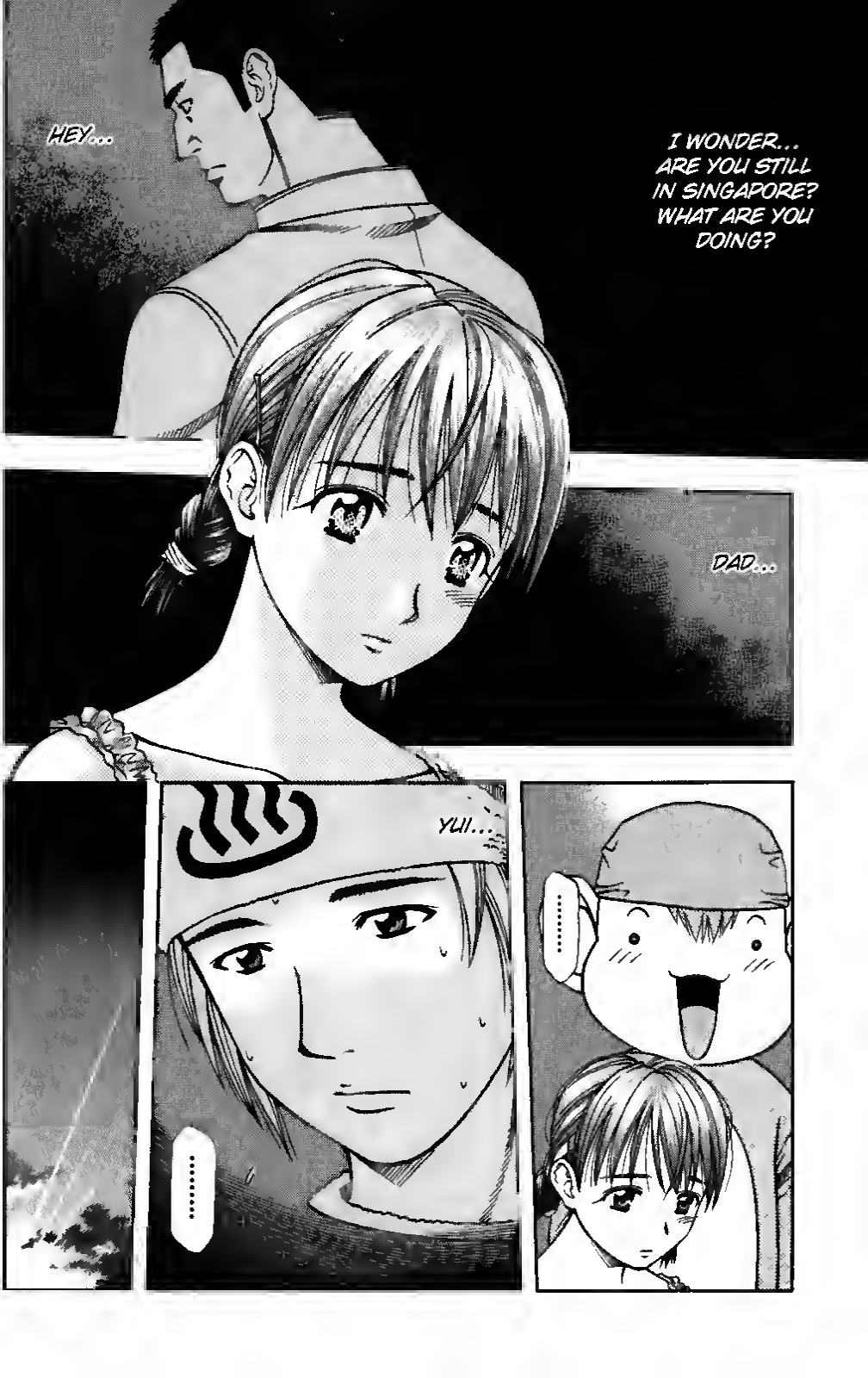

WE'LL HAVE MORE TIME-TO-PLAY!

IT'S DELICIOUS...
IS YOU!!
SOB
SOB
MAI...!!

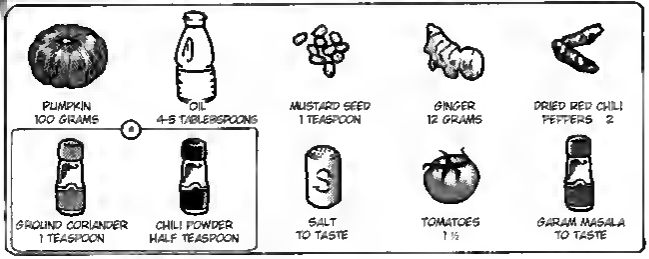
DOES IT HURT?
DOES IT HURT SOMEWHERE PAPA?
SOB
PAPA? WHY ARE YOU CRYING?
SNIFF


FATHERS...


.....
OWIE OWIE PAPA YOU'RE SQUISHING ME
WAAAH!


HEY...
I WONDER... ARE YOU STILL IN SINGAPORE? WHAT ARE YOU DOING?
DAD...
YUI...
.....
.....

BETA SABZI (SERVES 5-6)



① PEEL PUMPKIN AND CUT INTO 3 CM PIECES.

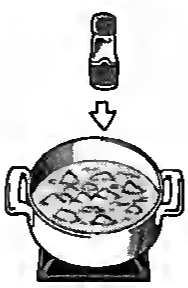
④⑤ ADD GROUND CORIANDER, CHILI POWDER, SALT, AND MEDIUM DICED TOMATOES TO PAN/POT COOK FOR 2-3 MINUTES.

③ ADD CHILIS AND FINELY MINCED GINGER TO PAN.

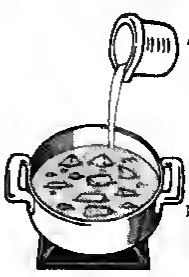
② HEAT OIL IN A PAN/POT AND TOAST MUSTARD SEEDS UNTIL FRAGRANT.

TOASTING MUSTARD SEEDS TIL BROWN WILL RELEASE A LOT OF FLAVOR, BUT IF THEY ARE BURNT THEY WILL TASTE TERRIBLE SO PLEASE BE CAREFUL.

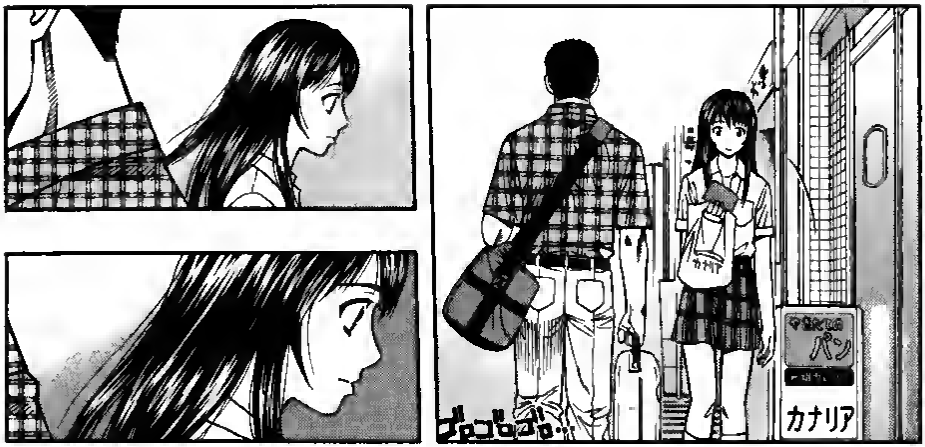
⑦ ENJOY!

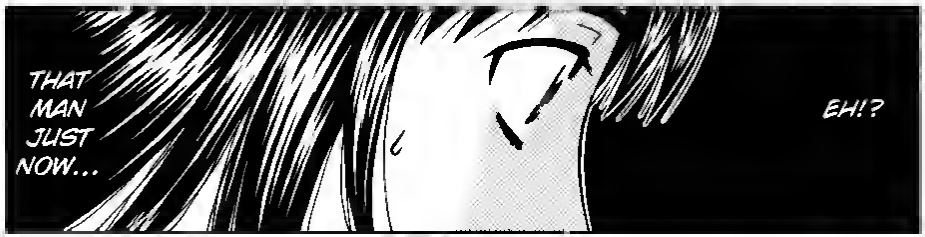


⑧ TURN OFF HEAT AND ADD GARAM MASALA TO YOUR TASTE.



⑤① ADD PUMPKIN FROM STEP 1 ALONG WITH 2-3 CUPS OF WATER TO PAN/POT. BOIL UNTIL PUMPKIN IS TENDER.

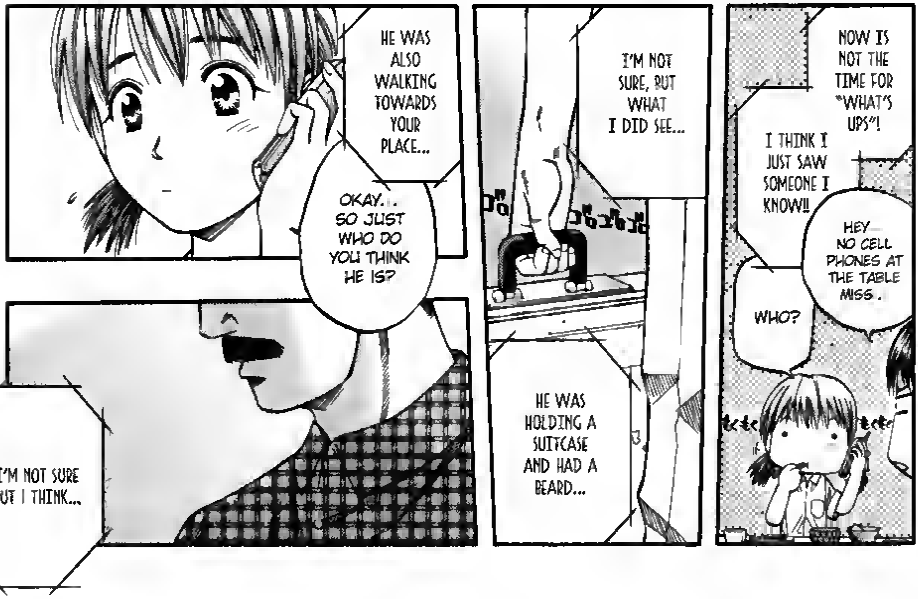

パン
カナリア


THAT MAN JUST NOW...
EH!?

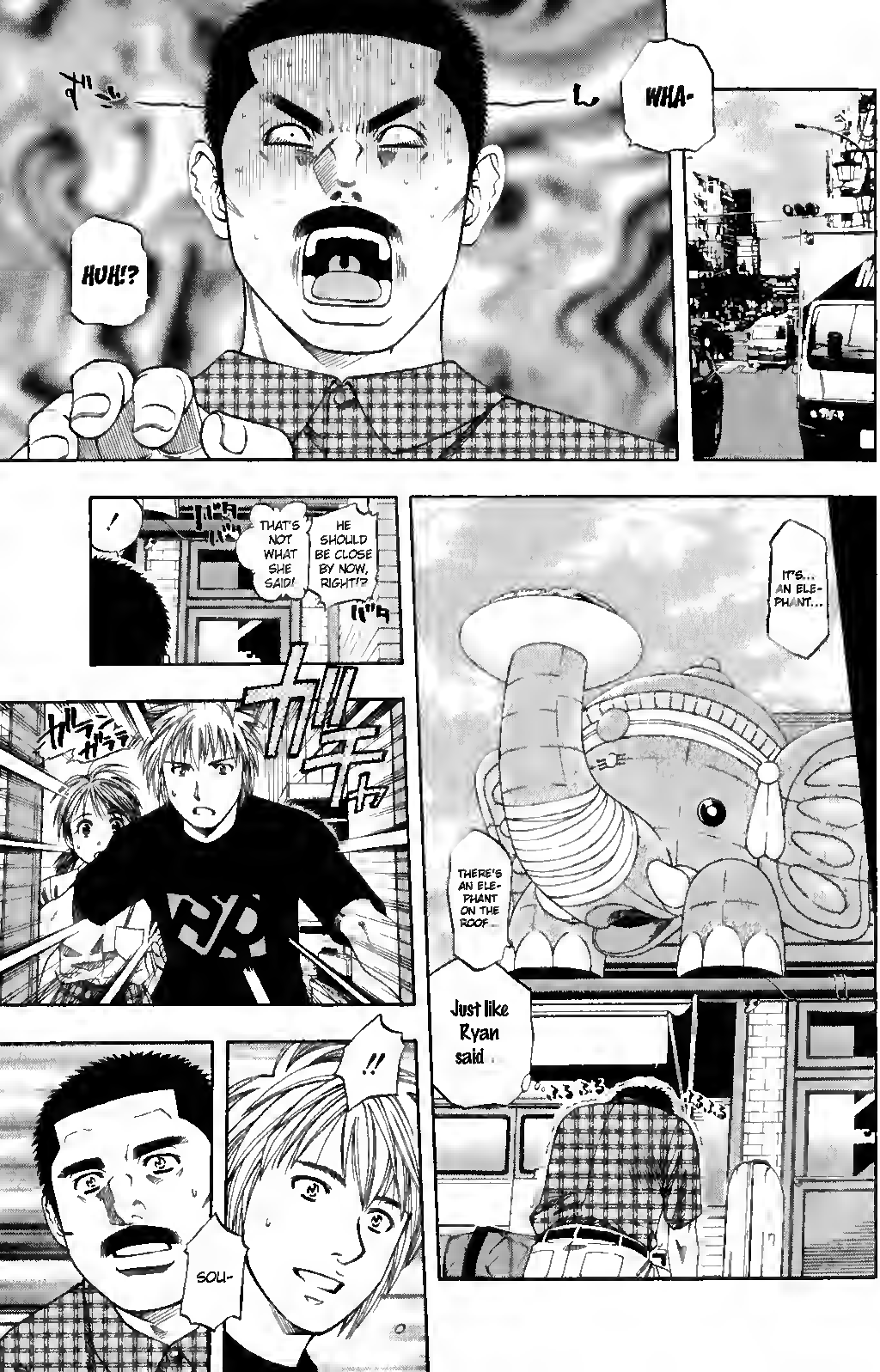
COULD IT BE!!?

SO ARE YOU GONNA BE HOME LATE TONIGHT?
PROBABLY. I SURE WON'T BE HOME EARLY...
THANK YOU.
HERE YOU GO
KOENJI-KUN COULD YOU PASS THE SOYSAUCE
REALLY? ONE OF MY CLIENTS GAVE IT TO ME AS A GIFT...
MMM... THIS TSUGUDANI* SURE IS GOOD!

*TSUGUDANI= THAT SIDE DISH WITH ALL THOSE TINY FISHIES PRESERVED IN SOY SAUCE


HE WAS ALSO WALKING TOWARDS YOUR PLACE...
OKAY... SO JUST WHO DO YOU THINK HE IS?
I'M NOT SURE BUT I THINK...
I'M NOT SURE, BUT WHAT I DID SEE...
HE WAS HOLDING A SUITCASE AND HAD A BEARD...
NOW IS NOT THE TIME FOR "WHAT'S UPS"!
I THINK I JUST SAW SOMEONE I KNOW!!
HEY NO CELL PHONES AT THE TABLE MISS.
WHO?

CHAPTER 93: BITTERSWEET RETURN OF THE FATHER AND RENDANG

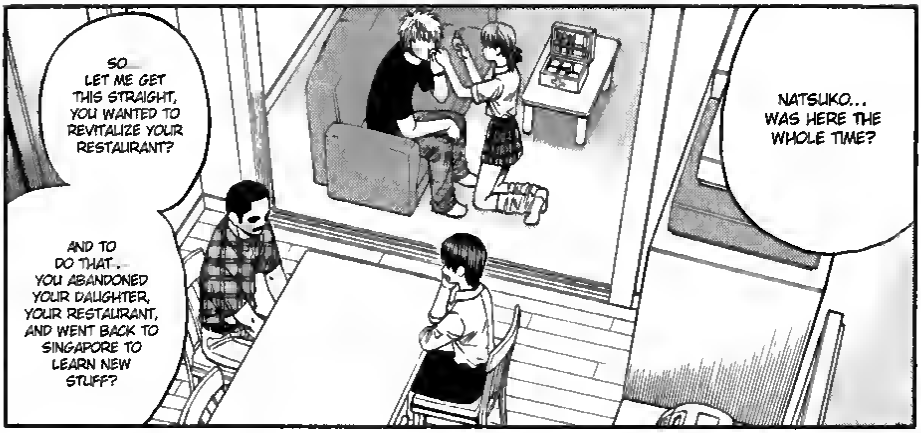

WHA-
HUH!?
!
THAT'S NOT WHAT SHE SAID!
HE SHOULD BE CLOSE BY NOW, RIGHT!?
IT'S... AN ELEPHANT...
THERE'S AN ELEPHANT ON THE ROOF...
Just like Ryan said.
!!
SOU-

AAARGH!!!
SOU-
SA-
……!!
WHAT IS IT WITH THE ELEPHANT!?
OW...
OOF..!
YOU BASTARD! DOING WHATEVER YOU WANTED WHILE I WAS GONE!
WAI- HOLD ON A SEC--
EXPLAIN YOURSELF BOY!
SHUT IT! I DON'T WANNA HEAR IT!
WHICH ONE DO YOU WANT?
DAD ?

YU-
WILL YOU QUIT THAT!?
OW...
OW... OW...
HOLD ON A-
YU-

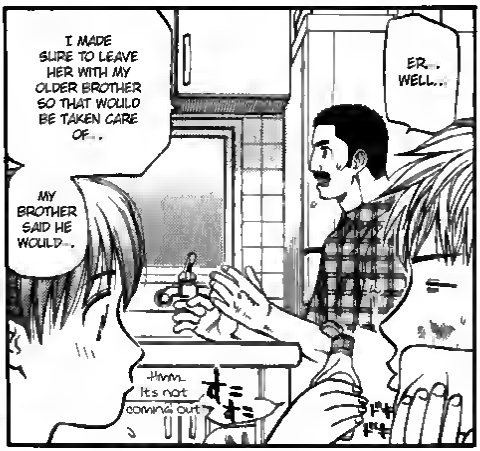
!
WHAT IS THIS?
IDIOT.
COMING BACK... SAYING "HI" AS IF NOTHING HAPPENED...
しわ
YUI..
GOOD GRIEF...
YOU ABANDON YOUR OWN DAUGHTER. NOT TO MENTION YOUR RESTAURANT
!
DO YOU HAVE ANY IDEA HOW WORRIED I WAS?

CARE TO EXPLAIN YOURSELF?
WHAT WERE YOU THINKING?
ゴゴゴゴ
ゴゴゴゴ


SO... LET ME GET THIS STRAIGHT, YOU WANTED TO REVITALIZE YOUR RESTAURANT?
AND TO DO THAT.. YOU ABANDONED YOUR DAUGHTER, YOUR RESTAURANT, AND WENT BACK TO SINGAPORE TO LEARN NEW STUFF?
NATSUKO... WAS HERE THE WHOLE TIME?

OW...
HMPH!
THEN, SHE MUST HAVE BEEN TEMPTED BY MAKITO...

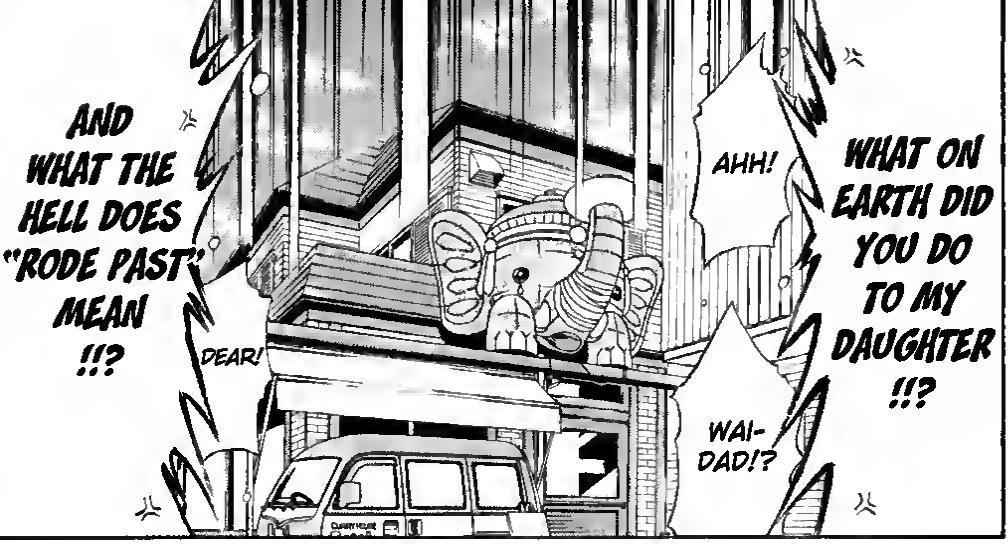
YOU WERE TEMPTED !!
I WAS NOT TEMPTED!

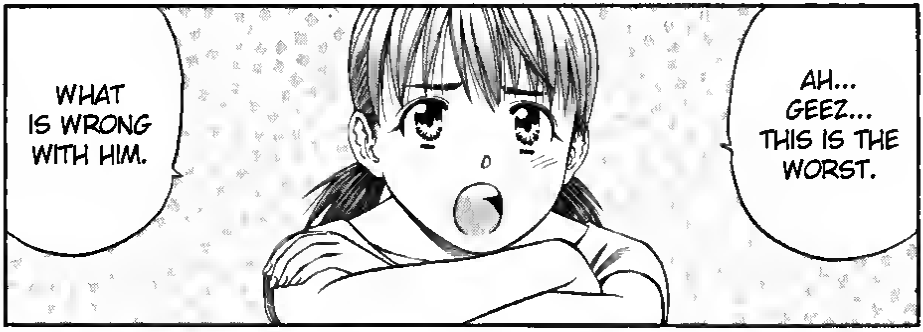

I MADE SURE TO LEAVE HER WITH MY OLDER BROTHER SO THAT WOULD BE TAKEN CARE OF...
MY BROTHER SAID HE WOULD...
ER... WELL...
Hmm. It's not coming out

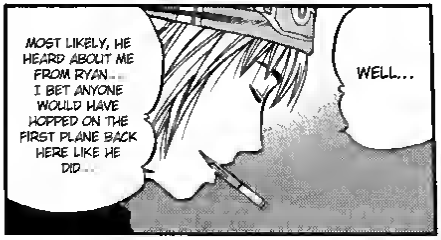
HE'S AN IDIOT... A PERVERT... CHILDISH... A SIMPLETON... A SORE LOSER...
.....
BUT...
I DO KNOW HIM REALLY WELL!
THIS GUY...
YOU ONLY THINK YOU WEREN'T TEMPTED BECAUSE YOU DON'T REALLY KNOW HIM THAT MUCH...

HE'S VERY HONEST...
WHEN IT COMES TO FOOD...

.....
MAKITO..
I PROBABLY KNOW MAKITO MORE THAN YOU DO DAD!
MORE THAT DAD...
WE'VE RODE PAST MANY, MANY OBSTACLES TOGETHER..
WHEN YOU WERE GONE .. HE WAS ALWAYS WATCHING OVER ME...

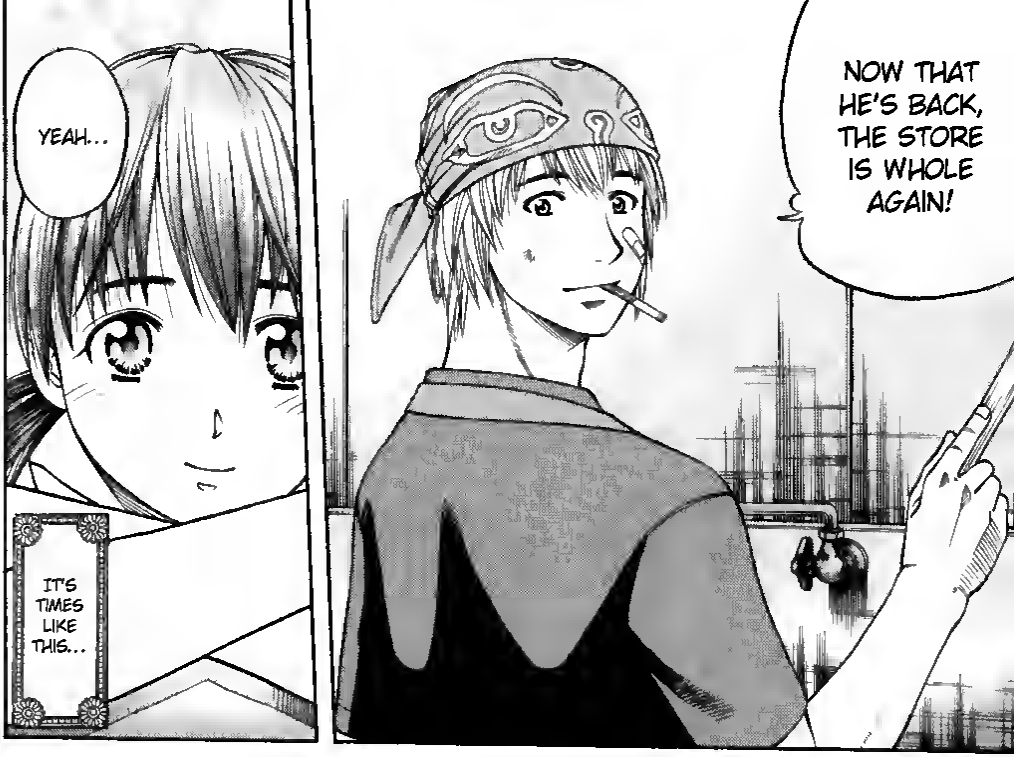

AND WHAT THE HELL DOES "RODE PAST" MEAN !!?
DEAR!
AHH!
WAI- DAD!?
WHAT ON EARTH DID YOU DO TO MY DAUGHTER !!?

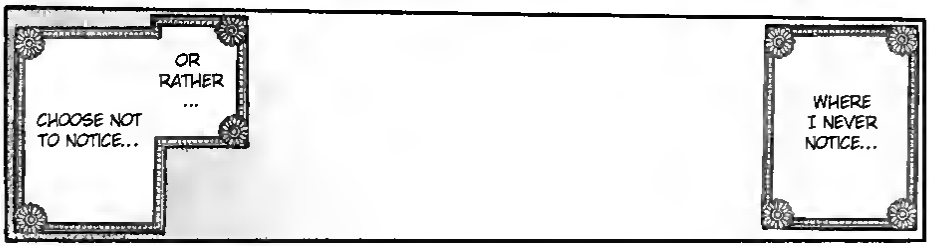

WHAT IS WRONG WITH HIM.
AH... GEEZ... THIS IS THE WORST.


MOST LIKELY, HE HEARD ABOUT ME FROM RYAN... I BET ANYONE WOULD HAVE HOPPED ON THE FIRST PLANE BACK HERE LIKE HE DID...
WELL...

YEAH... SO?
WELL IF YOU THINK ABOUT IT... HE'S BEEN GONE FOR A WHOLE YEAR. IN A LAND FAR AWAY FROM HIS HOME YET OUT OF THE BLUE, HE CAME BACK WITHOUT ANY NOTICE.

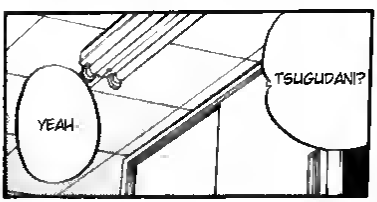
IT'S ALL GOOD BECAUSE ...
NOT VERY FLATTERING OF ME BUT...


YEAH...
IT'S TIMES LIKE THIS...
NOW THAT HE'S BACK, THE STORE IS WHOLE AGAIN!


OR RATHER ...
CHOOSE NOT TO NOTICE...
WHERE I NEVER NOTICE...

TSUGU-DANI
BY THE WAY, WHAT HAVE YOU BEEN BOILING ALL THIS TIME?

THE TRUE MEANING...


YEAH
TSUGUDANI?

OF MAKITO'S WORDS...

I ASKED SOU-SAN WHAT HE WANTED FOR SUPPER AND HE SAID..
HMM.. WELL I DEFINITELY NEED SOME JAPANESE RICE.
AND THEN, IF YOU HAVE SOME TSUGUDANI, JUST PILE THAT ON TOP!
THAT'S WHY I'M BOILING IT NOW.
YEAH.
BUT DON'T WE ALREADY HAVE TSUGUDANI IN THE PANTRY?
DINNER IS READY!!
SORRY TO KEEP YOU WAITING!
SOU-SAN, YOU WANTED TSUGUDANI TONIGHT, RIGHT?
!
ゴト…
SORRY ABOUT THIS, KOENJI-KUN.
NOT AT ALL.
HERE YOU GO, SOU-SAN!
OH…

IS THAT RENDANG !?
ぴりっ
WHAT'S THIS? CURRY?
RENDANG?
IT'S A CURRY DISH FROM MALAYSIA AND INDONESIA MADE BY BOILING DOWN SOME MEAT IN SOYSAUCE
SO IN ESSENCE, TSUGUDANI CURRY!!
TSUGUDANI CURRY?
IN SOUTH-EAST ASIA,
CURRY IS THOUGHT OF AS "SOMETHING TO EAT WITH RICE"
IN THIS PARTICULAR DISH THE BEEF HAS BEEN BOILED DOWN JUST LIKE THE FISH WOULD BE IN TSUGUDANI

THE AROMA IS AMAZING! THE MEAT HAS BEEN PROPERLY COOKED AND IS PERFECTLY TENDER!
MMM!
もぐもぐ...
I'M JUST ANNOYING YOU...
BUT I JUST GOT BACK TO JAPAN. WHY ARE YOU SERVING SOMETHING I COULD HAVE HAD BACK IN SINGAPORE?
I CAN TASTE THE SWEETNESS OF THE COCONUT MILK AND ONIONS AS WELL AS A BUNCH OF OTHER RICH FLAVORS!
WOW, ITS DELICIOUS !!
.....
THIS KID...
HAS GROWN SO MUCH SINCE THAT TIME...
NO DOUBT ABOUT IT...

RENDANG (SERVES 4)

BEEF (500G)

COCONUT MILK (1 CAN)

CHILE POWDER (2 TABLESPOON)

GROUND TUMERIC 1 TABLESPOON

SALT TO TASTE

VEGETABLE OIL (2 TABLESPOONS)

WATER AS NEEDED

a

RED ONION 1 MEDIUM

GARLIC 3 CLOVES

GINGER (1 SMALL PIECE)

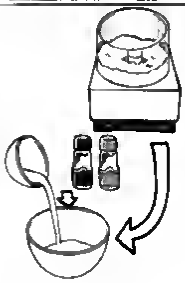
LEMON GRASS 2 STALKS

KAFFIR LIME LEAF 2 LEAVES

CANDLENUTS (5 NUTS)

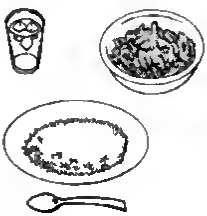
③ WHEN A SIMMER IS ATTAINED, ADD THE REST OF THE COCONUT MILK AND CONTINUE TO SIMMER FOR AT LEAST 1 HOUR.

② ① ADD MIXTURE FROM STEP 1 TO A PAN ALONG WITH THE BEEF CUT INTO LARGE BITE SIZE PIECES. SET PAN OVER LOW HEAT AND BRING TO A SIMMER.

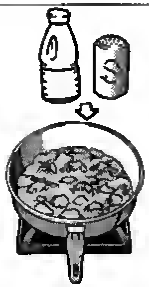


① ⑥ BLEND "A" INTO A PASTE AND ADD TO A BOWL. ADD HALF THE COCONUT MILK AND AN EQUAL AMOUNT OF WATER TO BOWL. ADD CHILE POWDER AND GROUND TURMERIC TO THE SAME BOWL

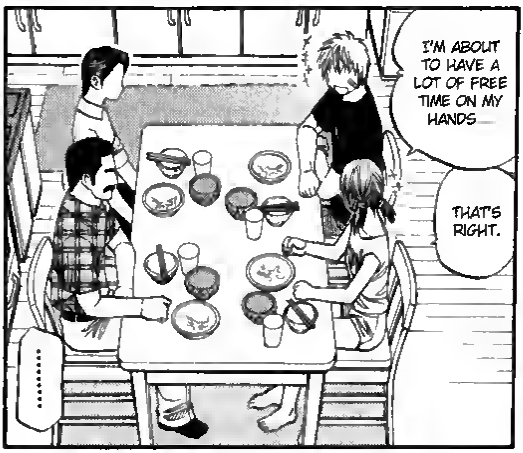
IF LEMONGRASS AND KAFFIR LIME LEAVES ARE UNAVAILABLE, FEEL FREE TO SUBSTITUTE FOR IT WITH GROUND CUMIN AND GROUND CORIANDER. YOU MAY ALSO REPLACE THE CANDLENUTS WITH WALNUTS.

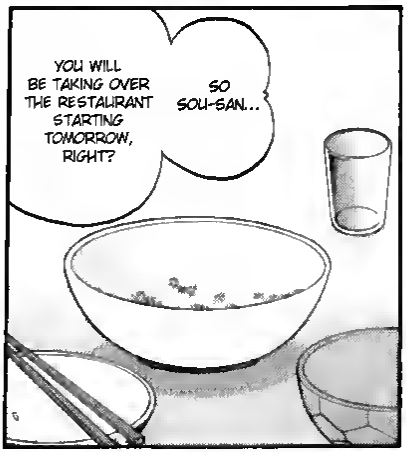


⑤ ENJOY



④ TASTE AND ADJUST FOR SALT. ADD OIL AND LET SOUP COME TO A FULL BOIL



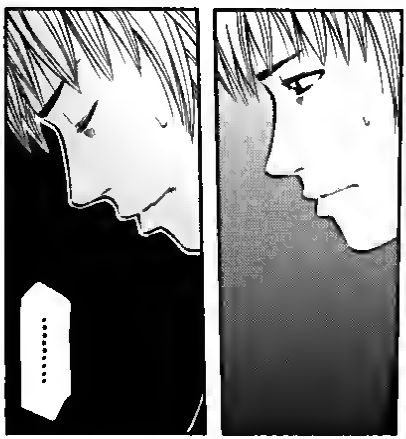


I SPOKE WITH YOUR MOTHER...
EARLIER TODAY...
YUI... MAKITO...
WELL... ABOUT THAT...
AND I'VE DECIDED...
TO CLOSE DOWN THE RESTAURANT...

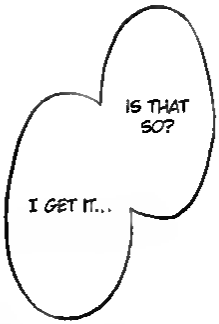
I AM SORRY TO LET ALL YOUR HARD WORK GO TO WASTE LIKE THIS...
I APPRECIATE YOU ALL KEEPING THIS RESTAURANT RUNNING WHILE I WAS GONE...
WAI- WHAT?
HUH?
THIS WAS SOMETHING DECIDED BY THE LAND OWNER...
HE LET ME USE THIS PLACE HOWEVER I WANTED TO.
THE LANDLORD IS A FRIEND OF MINE ..
I'VE ASKED HIM ABOUT IT A LONG TIME AGO BUT...
I WAS PLANNING ON BUYING THIS PLACE OFF OF HIM LAST YEAR...
THIS LAND USED BY THE SHOP IS NOT MINE— IT'S BEING RENTED
LA- LAND OWNER

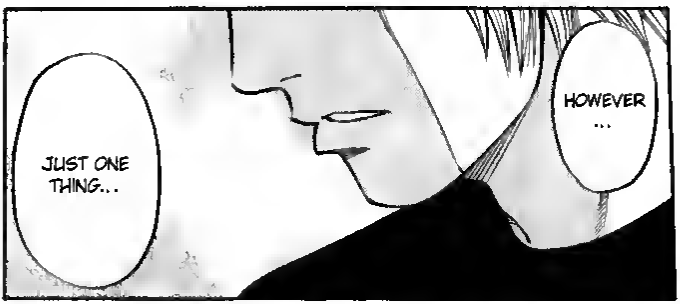
I HAVE DECIDED...
TO CLOSE DOWN THIS SHOP... I'M SORRY...

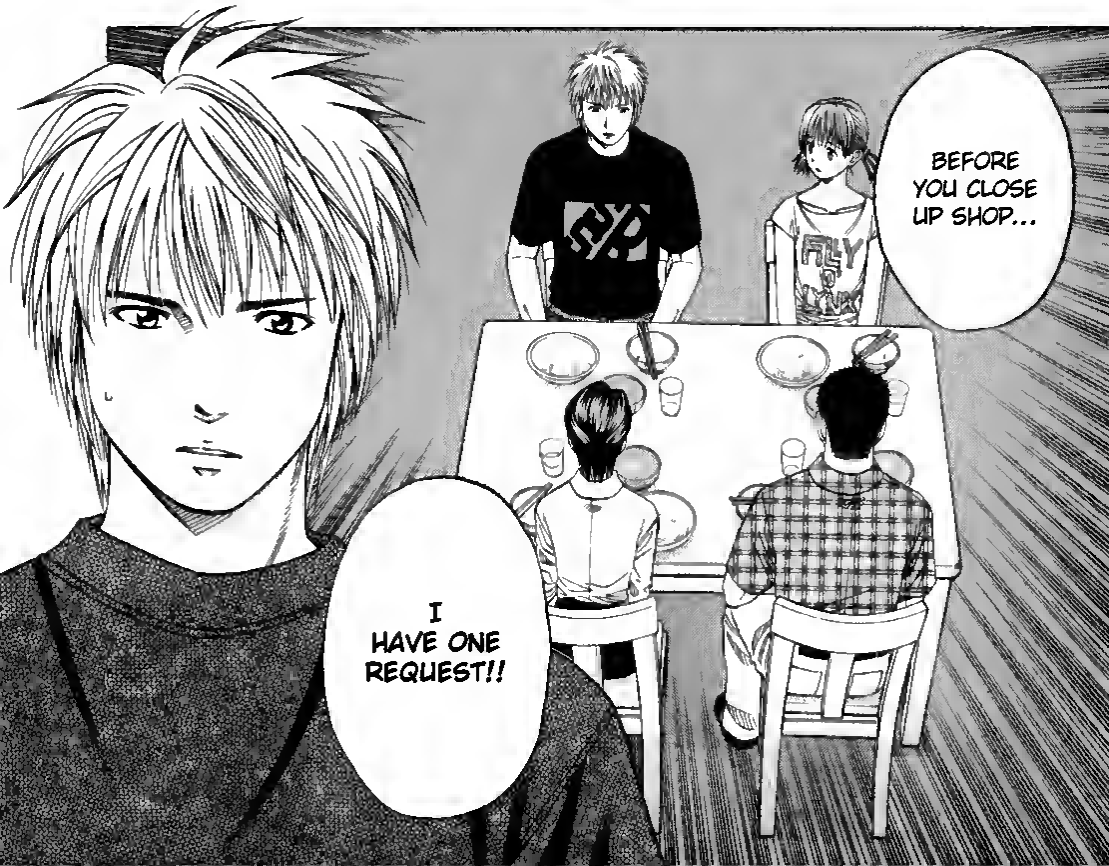
.....
THAT CAN'T BE.

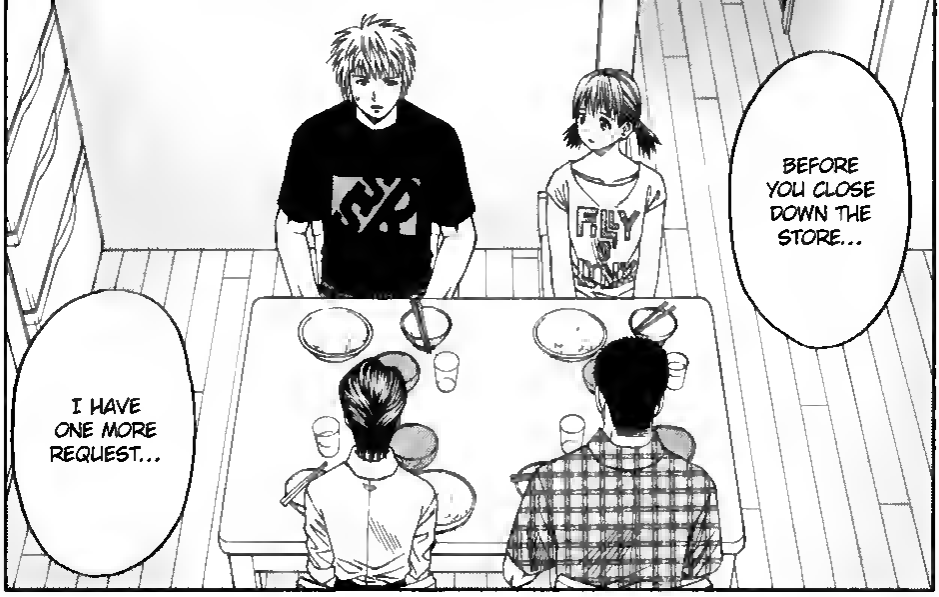

.....

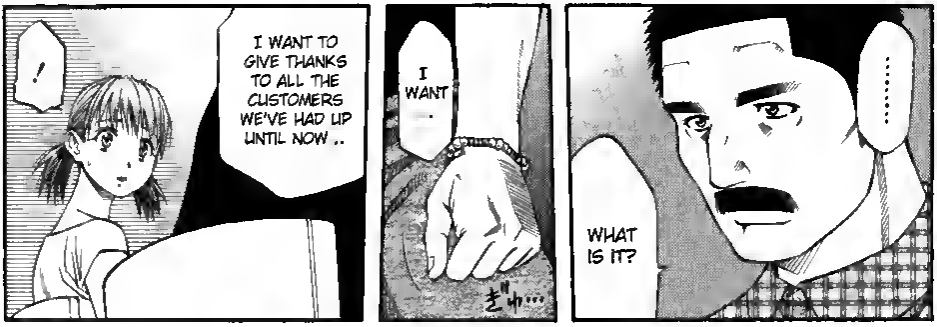
MAKITO ...
SOME THINGS JUST CANT BE HELPED...

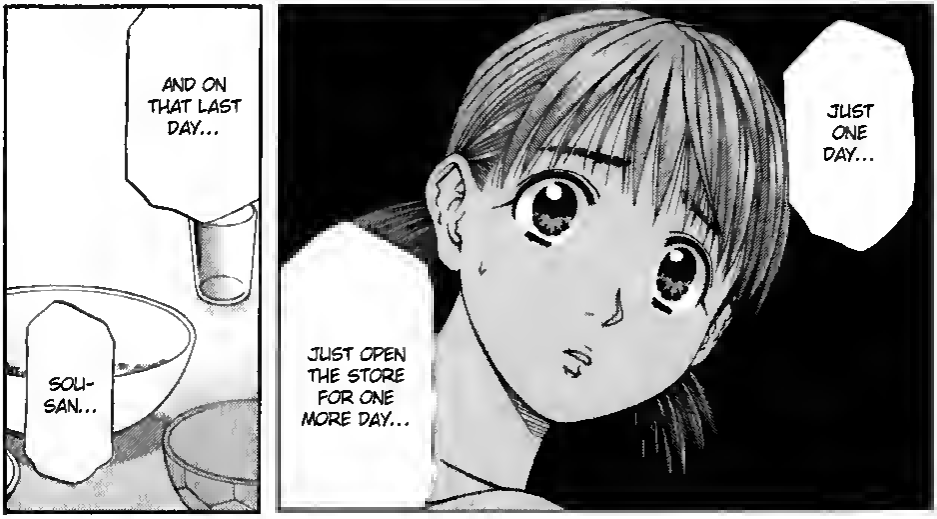

IS THAT SO?
I GET IT...


HOWEVER ...
JUST ONE THING...


BEFORE YOU CLOSE UP SHOP...
I HAVE ONE REQUEST!!



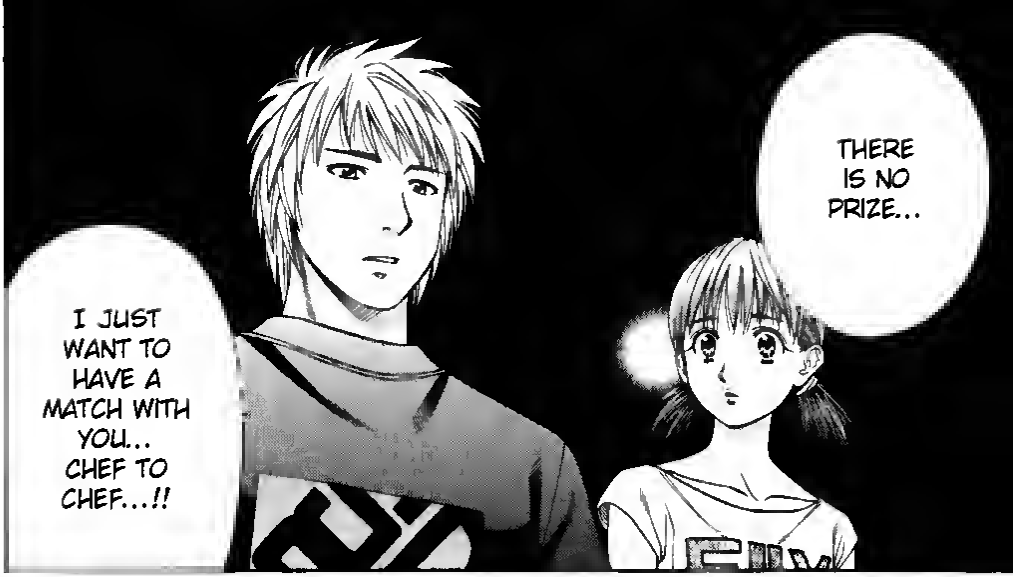


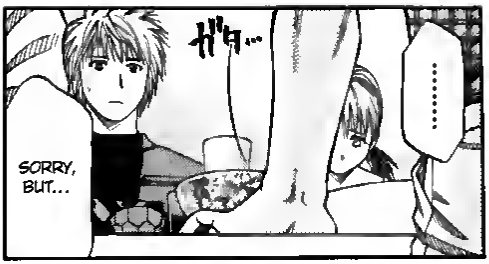


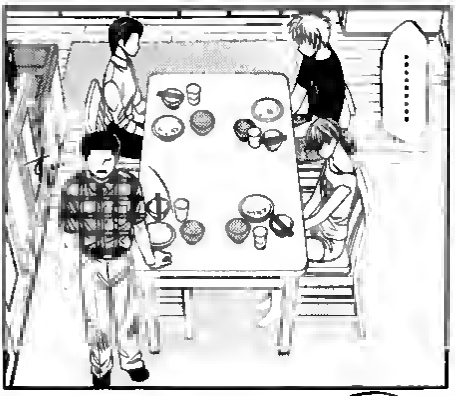
CHAPTER 94: THE LAST REQUEST AND THE NEVER ENDING WISH

CHAPTER 94 THE LAST REQUEST AND THE NEVER ENDING WISH

LIKE WE USED TO BACK IN THE DAY...
LET'S HAVE OTHER PEOPLE JUDGE OUR CURRIES TO SEE WHOSE IS MORE DELICIOUS.
.....
THE CONTEST WILL GO ON FOR A FULL DAY!!
THE JUDGES WILL BE EVERYONE WHO COMES TO THE SHOP ON THAT DAY!
IF YOU WIN, YOU WANT ME TO CHANGE MY MIND AND KEEP THE SHOP GOING?
DON'T TELL ME ..
.....
.....
NO... THAT'S NOT IT...

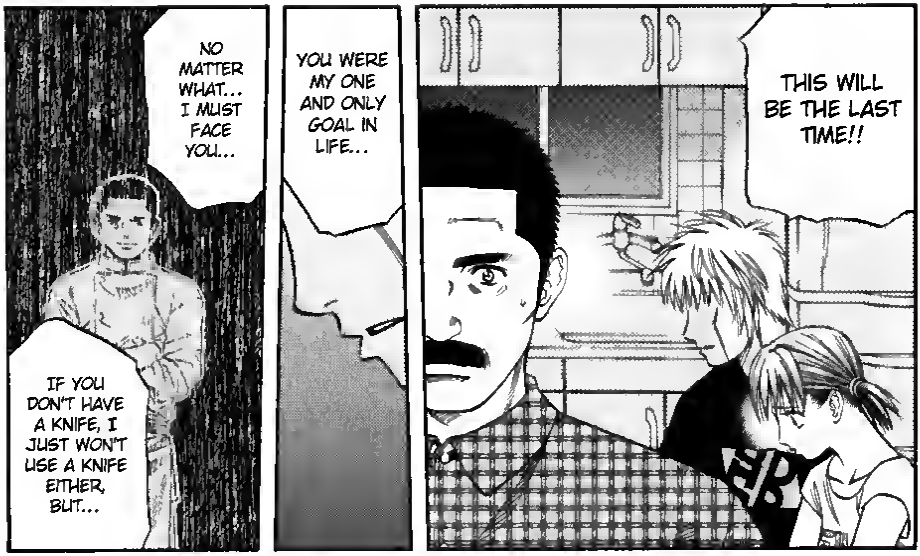

THERE IS NO PRIZE...
I JUST WANT TO HAVE A MATCH WITH YOU... CHEF TO CHEF...!!

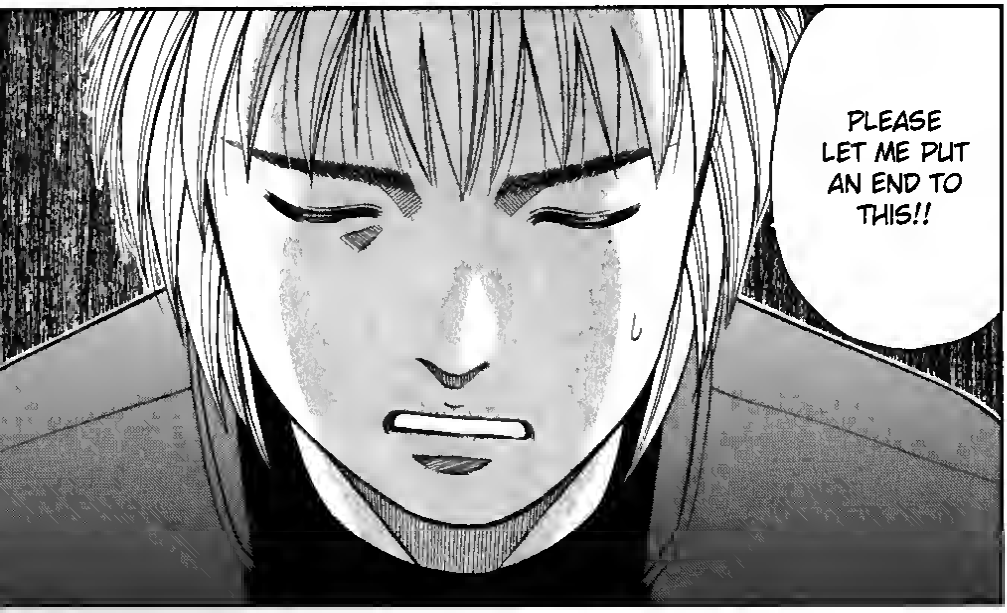

SORRY, BUT...

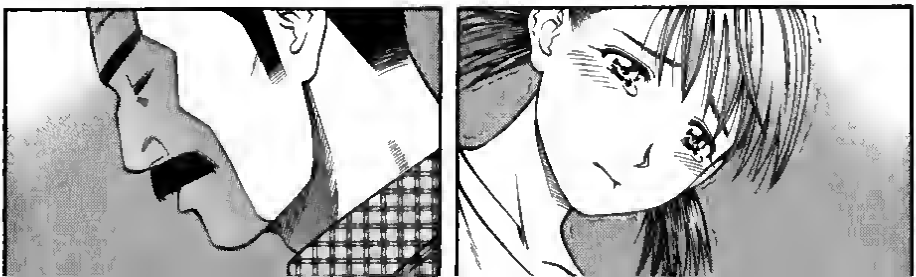


I CAN'T... I DIDN'T BRING MY KNIFE WITH ME...

YOU ARE MORE THAN WELCOME TO SAY THANKS TO YOUR CUSTOMERS..
BUT..


NO MATTER WHAT... I MUST FACE YOU...
IF YOU DON'T HAVE A KNIFE, I JUST WON'T USE A KNIFE EITHER, BUT...
YOU WERE MY ONE AND ONLY GOAL IN LIFE...
THIS WILL BE THE LAST TIME!!

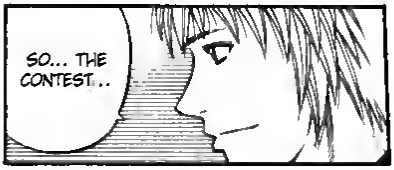

PLEASE LET ME PUT AN END TO THIS!!



THIS IS THE LAST TIME...
BUZZ OFF YOU IDIOT!
SOU-SAN, LETS HAVE A DUEL!
OKAY..

SO THIS IS WHERE YOU WERE...

.....

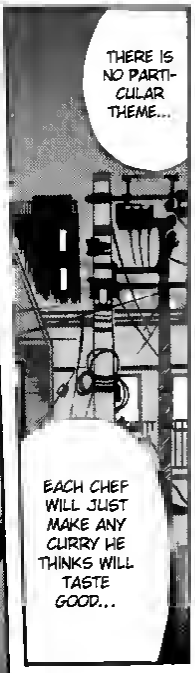

SO... THE CONTEST..

WILL TAKE PLACE IN 3 DAYS..

.....

ITS STILL TOO EARLY TO GIVE UP...

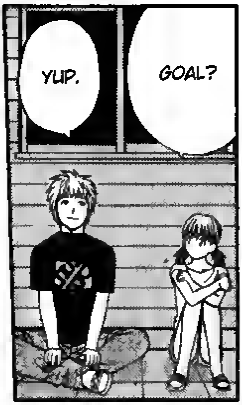
SERVE AS MANY CUSTOMERS AS POSSIBLE...
AND MAKE THE CURRY AS EXCELLENT AS POSSIBLE...

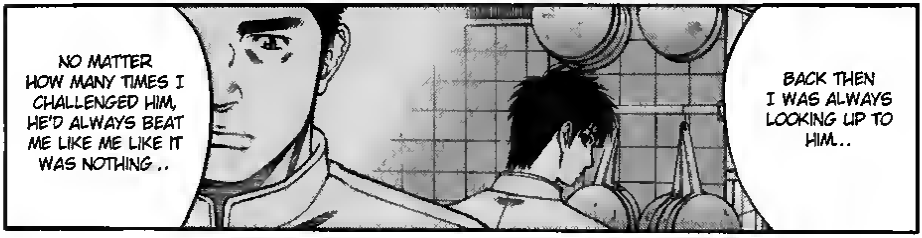

THERE IS NO PARTI-CULAR THEME...
EACH CHEF WILL JUST MAKE ANY CURRY HE THINKS WILL TASTE GOOD...

I THOUGHT THAT YOU WEREN'T ONE TO GIVE UP SO SOON...
I THOUGHT FOR SURE THAT YOU WOULDN'T GIVE UP...
.....
YOU AREN'T EVEN TRYING TO CHANGE DAD'S MIND...
ARE YOU REALLY GIVING UP ON THE RESTAURANT?
WHAT ARE YOU TALKING ABOUT?
I HAVEN'T GIVEN UP YET!
I WANTED TO ARGUE WITH HIM BUT THAT STUBBORN OLD FART WOULDN'T HEAR IT!
HUH?
OH I ONLY SAID THAT SO HE COULDN'T REFUSE!!
BUT YOU SAID THIS WAS THE LAST..

JERK!! YOU SHOULD HAVE TOLD ME!!
WELL... I WANTED TO BUT...
I WAS WORRYING MY ASS OFF!!
SORRY...
WHEW... I DIDN'T KNOW WHAT I WAS GOING TO DO...
SO DO YOU HAVE A SECRET PLAN TO KEEP THE RESTAURANT GOING?
NOPE!!
OF COURSE HE DOESN'T...
THIS TIME I HAVE ABSOLUTELY NO IDEA WHAT'S GOING TO HAPPEN...
IT ALSO ISN'T ABOUT WINNING OR LOSING...
SO...
WHY A CONTEST?
.....
HMM...
WELL...
TO SURPASS SOU-SAN HAS ALWAYS BEEN MY GOAL IN LIFE...

THERE WAS NO ONE AS SKILLED NOR AS SERIOUS AS THAT MAN WAS ABOUT CURRY...
BESIDES UNCLE TOUJI, HE WAS THE ONE OF THE FEW I RESPECTED...


YUP.
GOAL?


NO MATTER HOW MANY TIMES I CHALLENGED HIM, HE'D ALWAYS BEAT ME LIKE ME LIKE IT WAS NOTHING ..
BACK THEN I WAS ALWAYS LOOKING UP TO HIM..

ALSO...

I WANT TO TEST MYSELF ...
AND SEE HOW MUCH I'VE IMPROVED!

YEAH...
WOW, WAS DAD REALLY THAT AMAZING?

.....
IT'S BEEN 6 YEARS...

IF WE WERE TO BOTH GIVE IT OUR ALL AND NOT HOLD ANYTHING BACK...
I'M SURE IT WILL COME BACK TO HIM...
WELL...
WHAT WILL?
SOMETHING THAT IF HE HADN'T FORGOTTEN...
HE WOULD HAVE BEEN THE SAME SOU-SAN I REMEMBER...
SOMETHING THAT IF HE HADN'T FORGOTTEN...
HE WOULD NEVER LET THIS RESTAURANT CLOSE...
THAT CERTAIN SOMETHING...
.....
IS...

THE JOY OF...
COOKING!!!
I SHALL GIVE IT MY ALL...
AND FINALLY BEAT MY IDOL!!
I SHOULD GIVE IT MY BEST SHOT TOO...

THIS IS NOT THE END...
THERE'S STILL SOMETHING I CAN DO...
開店イベント開催!!
最後の大勝負
I'LL NEVER GIVE UP...
I WONT GIVE UP...
WILL NOT LET IT END HERE!!
I ABSOLUTELY...

ALRIGHT, I'LL EXPLAIN ONCE MORE.
THE CONTEST STARTS WHEN THE STORE OPENS AND ENDS WHEN IT CLOSES...
THE THEME IS THE CURRY THAT YOU THINK WOULD TASTE THE BEST..
THE JUDGES WILL BE EVERY SINGLE CUSTOMER THAT WALKS THROUGH THOSE DOORS!
EACH JUDGE WILL BE SERVED BOTH CHEF'S CURRIES AND WILL VOTE FOR THE ONE THEY THINK TASTES BETTER.
AFTER THE RESTAURANT IS CLOSED, THE THE ONE WITH MORE VOTES IS THE WINNER. IS EVERYONE CLEAR WITH THE RULES?
YEAH...
CURRY HOUSE
FINE WITH ME...

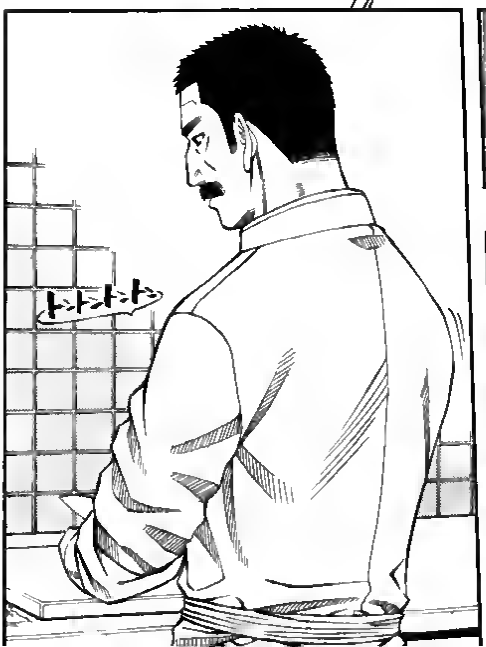
WHERE'S YUI?
YOU DON'T KNOW EITHER? SHE'S BEEN GONE ALL MORNING...
OH, WAIT JUST A SEC...
WELL THEN.. IT'S ABOUT TIME TO START?
WHERE ON EARTH DID SHE GO...
OH...
GO!!
CURRY
MOUSE
MEH... OH WELL...
ALRIGHT, WE'RE STARTING NOW.
READY, SET...

I WILL WIN THIS MATCH!
NO MATTER WHAT...
CURRY
HOUSE
COOKING
"MURAOKA"... THIS IS THE PLACE...
村岡

AMAZING.. SUCH A BEAUTIFUL HOUSE...
カコーン
HELLO?
OH,
EXCUSE ME, MY NAME IS SONEZAKI...
SONEZAKI?
カラッ
.....
ギロ!!
WHAT DO YOU WANT!?

CHAPTER 94:
MEN BURNING WITH PASSION AND THE DELECTABLE BANQUET

Combining all of the knowledge I've obtained over the past 10 years.
I can't lose!
I must win to finally surpass Sou-san!
CURRY HOUSE
COOKING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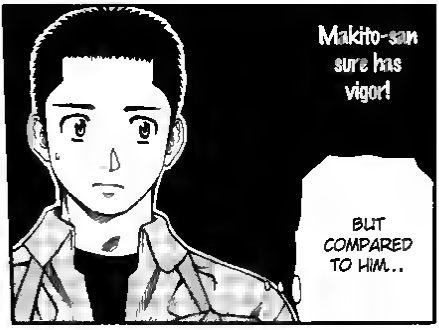
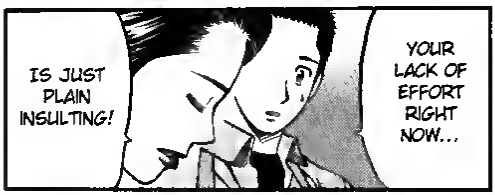

Makito-san sure has vigor!
BUT COMPARED TO HIM...

I just have to make something...
.....
THAT MAN COOKS WITH SO MUCH INTENSITY. IT'S AMAZING!
That intensity isn't there.
I can't feel it at all.
Just make something quick and this will all be over...
Don't do anything too extravagant...
I must not get attached to cooking again...
!!
Just...

COOK FOR REAL!!
HOUSE
SONEZAKI SOUICHI-ROU!!

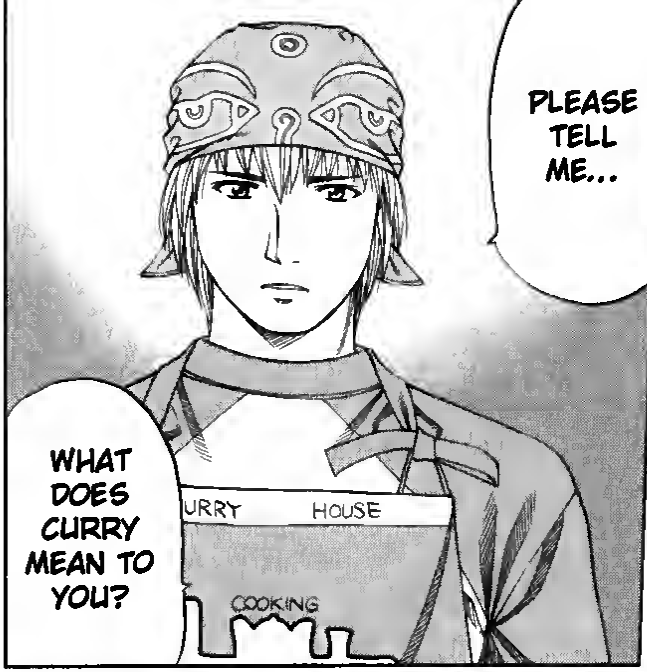
HE'S RIGHT.

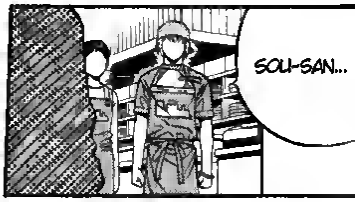
.....

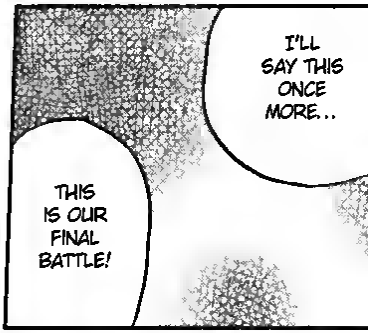

YOUR LACK OF EFFORT RIGHT NOW...
IS JUST PLAIN INSULTING!

NOT JUST TO KOUENJI-KUN...
BUT TO EVERY SINGLE CUSTOMER WHO'LL EAT YOUR FOOD!!

!!
!!
THEY ARE ALL GOING OUT OF THEIR WAY TO COME HERE TODAY...
DON'T FORGET YOUR CUSTOMERS!
PLEASE DON'T CLOSE THE STORE!!
THINK ABOUT YOUR CUSTOMERS!!
DON'T CLOSE DOWN THIS RESTAURANT!
WHY ARE YOU CLOSING ?!
JUST GOES TO SHOW JUST HOW HARD KOUENJI-KUN, YUI, AND MUKAI-KUN...
WORKED TO KEEP THIS PLACE AFLOAT!!
IT'S STILL TWO HOURS UNTIL THE DOORS OPEN...
So many people!
.....
ISN'T IT AMAZING?


PLEASE TELL ME...
WHAT DOES CURRY MEAN TO YOU?
URRY HOUSE
COOKING


SOU-SAN...


I'LL SAY THIS ONCE MORE...
THIS IS OUR FINAL BATTLE!

WHAT DOES CURRY MEAN TO YOU? WHY DID YOU COOK CURRY?
I WILL SHOW YOU WHAT CURRY MEANS TO ME BY COOKING MY HEART OUT.

.....
Why do I cook curry...

Please tell me Sou-san!!

My response!
I will give you
Makito...
Alright...

Amazing! Such vigor!
This guy... No...
No wasted movements... His eyes are focused...
This battle...
Things are firing up!
Is most certainly...
HOUSE
COOKING
It's no longer...
A battle of skill...
Both of them...

THE
FINAL
SHOWDOWN!!!

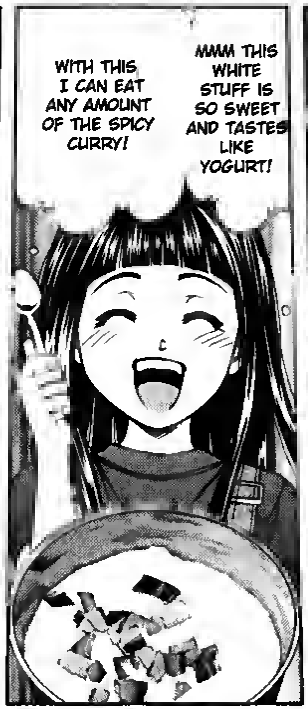
WELCOME!
WELCOME!
IT'S TIME!
OPEN THE DOORS!
AH! I SEE!!
I GET IT! IF KOUENJI WINS..
HE WON'T HAVE TO CLOSE DOWN THE SHOP!
NO, YOU SEE...
AH! YOU SEE...
WHY ARE YOU CLOSING THE RESTAURANT?
WHAT THE HELL IS GOING ON KOUENJI!?
NO, DON'T DO THAT, MONCHIKEY!
.....
CURRY
OH.. THANKS!
I'M CHEERING YOU TOO!
WE'RE CHEERING YOU ON WITH ALL OUR MIGHT SO DON'T YOU DARE LOSE!

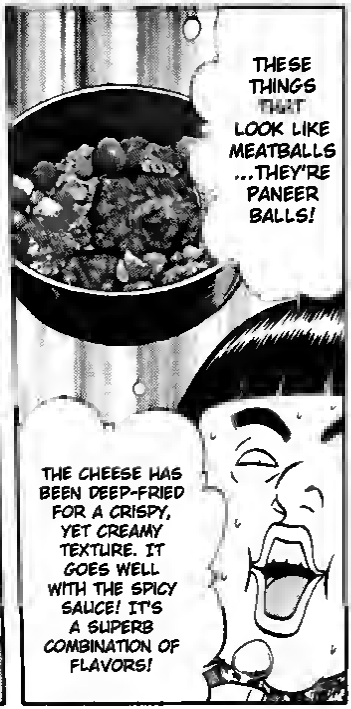
I'M BACK!
SORRY, I'M SO LATE!
OH YUI! WHERE DID YOU RUN OFF TO?
SORRY ABOUT THAT...
ALRIGHT, I AM GOING TO EXPLAIN THE RULES.
THERE IS ONLY ONE ITEM ON THE MENU TODAY!
EVERYONE GETS TO TRY OUT BOTH CHEFS' MASTERPIECES!
CURRY HOUSE
AFTER TASTING BOTH CURRIES PLEASE MAKE SURE TO VOTE FOR THE CURRY YOU LIKED BEST!
PLEASE REMEMBER TO CHOOSE YOUR FAVORITE FAIRLY AND WITHOUT BIAS.
TODAY IS OUR RESTAURANT'S LAST DAY OPEN PLEASE ENJOY YOURSELVES AS MUCH AS POSSIBLE!
LETS BRING OUT THE FIRST CHEF'S DISH!

AMAZING! 4 DIFFERENT TYPES OF CURRY, TUMERIC FLAVORED RICE, SALAD AND NAAN!
AMAZING CURRY!!
SO THEN, LET'S...
CURRY HOUSE
MM!

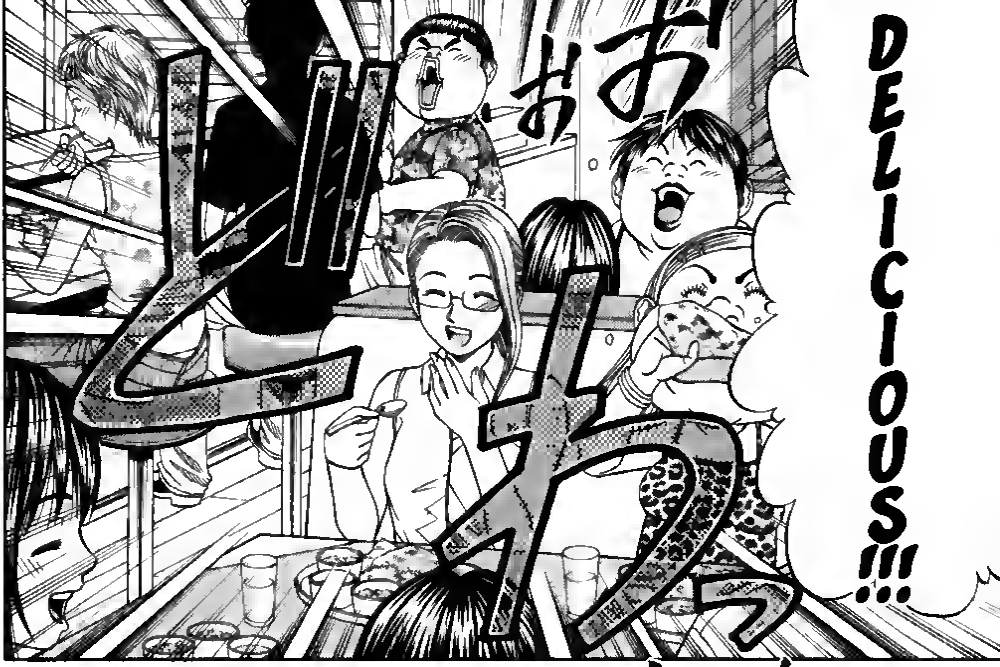
THE CHICKEN WAS ROASTED SEPARATELY AND THE YOGURT CREATES A FANTASTIC MILD FLAVOR!
THIS IS CHICKEN CURRY! BUT IT'S DIFFERENT THAN YOUR AVERAGE EVERYDAY CHICKEN CURRY...

POTATO AND CAULIFLOWER CURRY!
EVEN THOUGH IT'S A VEGETARIAN CURRY, THE SPICE MIXTURE IS SO RICH IT DOESN'T TASTE VEGETARIAN AT ALL!


WITH THIS I CAN EAT ANY AMOUNT OF THE SPICY CURRY!
MMM THIS WHITE STUFF IS SO SWEET AND TASTES LIKE YOGURT!


THESE THINGS THAT LOOK LIKE MEATBALLS ...THEY'RE PANEER BALLS!
THE CHEESE HAS BEEN DEEP-FRIED FOR A CRISPY, YET CREAMY TEXTURE. IT GOES WELL WITH THE SPICY SAUCE! IT'S A SUPERB COMBINATION OF FLAVORS!

THIS IS JUST...
THIS SOYBEAN CURRY IS ALSO DELICIOUS!
THE SUBTLE FLAVORS OF THE SPICES ACCENTUATE THE FLAVOR OF THE SOYBEANS TO CREATE A SIMPLY FLAVORFUL DISH!

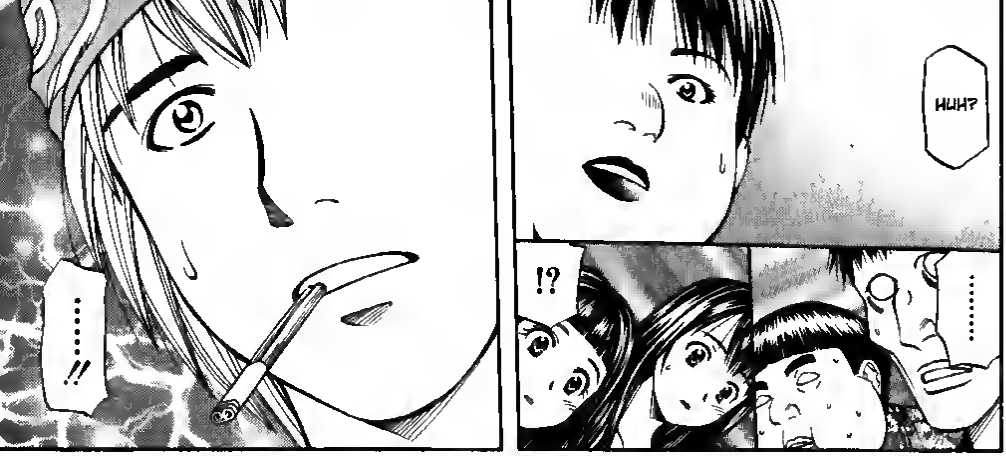

DELICIOUS!!!

That's right, staple food!
Thali got its name from the plate it's served on. It means "staple food".

TYPICAL MAKITO "ANSWER" ...
SO YOU WENT WITH THALI HUH...

NOW IT'S TIME FOR THE OTHER CHALLENGER'S DISH!

In the end it all comes down to the basic staple foods...
There can be all kinds of dishes ranging from high class to low class dishes...
The origin of curry is staple foods!
CURRY HOUSE


HUH?
!?
.....
.....
!!

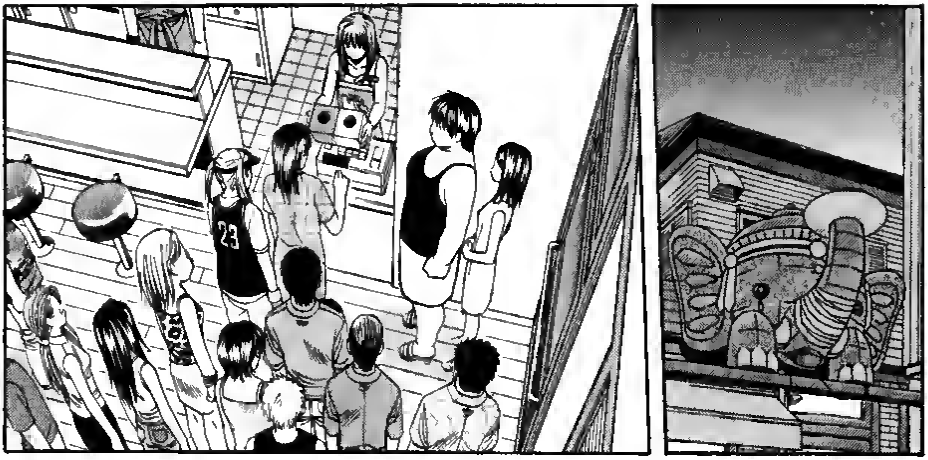
THIS ONE SEEMS RATHER PLAIN TO ME... IT LOOKS JUST LIKE ANY OTHER CURRY...
.....
Sou-san!!
ANYWAY... LET'S TRY IT!
!!

.....!?
MM!
MM
THIS...
AH...
IT CERTAINLY DOESN'T STAND OUT AS SOMETHING SPECIAL BUT
THIS...
THIS IS COMPLETELY DIFFERENT FROM THE FIRST DISH...

The flavor is...
Enveloping...
Nice one...
Sou-san.

From the one man I respected!
I expected nothing less...
A-AH!
THERE ARE STILL A LOT OF CUSTOMERS WAITING!
COME ON, NOW IS NOT THE TIME TO SPACE OUT!
But...
COME ON MAKITO... YOU TOO!
YEAH!
I won't lose that easily!
CURRY HOUSE
.....

CHAPTER 96
THE CLOSING OF GANESHA AND A FAVOR RETURNED



IT'S OVER.
.....
YEAH.

THANKS FOR YOUR VOTE!
RED.
コト…

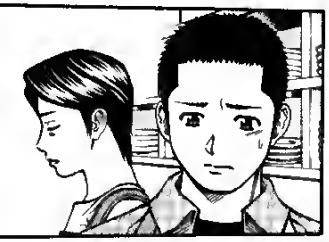
IT'S FINISHED.

If he can win, we might be able to save the shop...
Is to pray for Koenji to win...
This shop must never ever close!!
NO, I COULDN'T TELL AT ALL...
SHINOZAKI-CHAN.. DID YOU FIGURE OUT WHICH CURRY WAS KOUENJI-KUN'S?
All we can do now..
THEY WERE BOTH AMAZINGLY DELICIOUS...
I THOUGH I COULD TELL AFTER JUST ONE BITE, BUT..
...if he were to lose...
But, if...
LET'S TALLY UP THE VOTES!
WELL THEN..
If that happens...
ｺﾞｸﾘ...

That is all I can ever ask for...
96 ...
121 VERSUS ...
We gave it our all, in one final showdown...
The results don't matter now...
.....
CURRY HOUSE
COOKING
I will put down my knife!!
THE RED CONTEST-ANT...
After today...
THE WINNER...
SONEZAKI SOUICHIROU!!

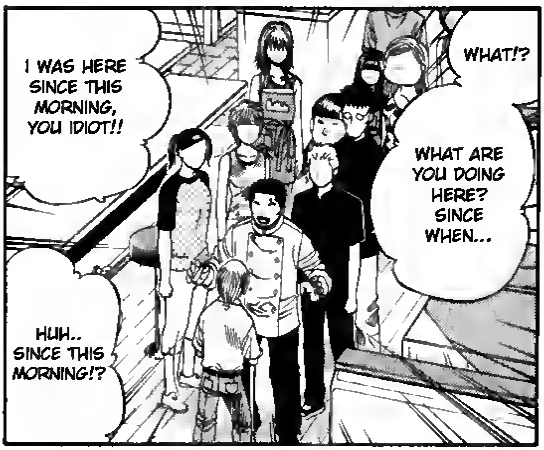
CURRY
HOUSE
COOKING
AND WITH THAT...
LADIES AND GENTLE-MEN...
.....
IT IS NOW TIME FOR ME TO...
THANK YOU ALL FOR TAKING THE TIME OUT OF YOUR BUSY SCHEDULES TO COME HERE TODAY...

CURRY HOUSE



CLOSE DOWN CURRY HOUSE COOKING GANESHA...

HOLD IT!
JUST...
WAIT A MOMENT!
!

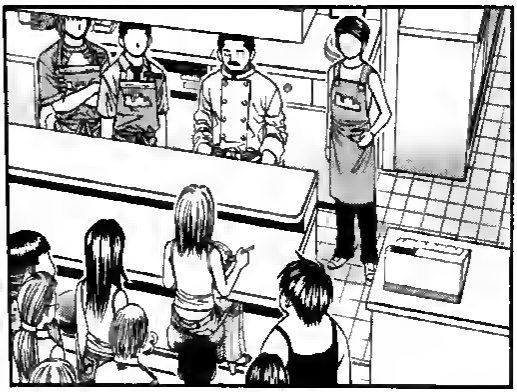

I WAS HERE SINCE THIS MORNING, YOU IDIOT!!
WHAT!?
WHAT ARE YOU DOING HERE? SINCE WHEN...
HUH.. SINCE THIS MORNING!?

MURAOKA-SAN...
MUR-

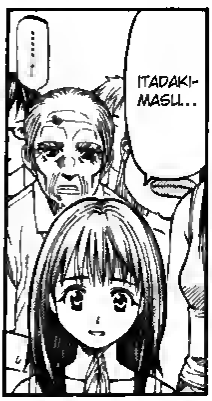
LANDLORD...
ERM... YEAH...
DID YOU KNOW ABOUT THIS?!
THAT MAN IS THIS STORE'S
.....
HE TOLD ME NOT TO TELL YOU.
WHY DIDN'T YOU TELL ME?!
WHO'S HE?
HM'M...
THE LAND-LORD!?
SINCE I'VE SEEN YOU SO HAPPY, INDULGING YOURSELF IN COOKING.
IT'S BEEN A LONG TIME...
!
YOU WERE CONCENTRATING SO HARD, YOU DIDN'T NOTICE ME...
HMPH!
BUT OF COURSE THAT'S THE CASE...

SOUICHIROU ...
YOU HAVE A WONDERFUL DAUGHTER
YOUR DAUGHTER...
SHE WAS THE ONE THAT BROUGHT ME HERE...
SHE KEPT BEGGING ME OVER AND OVER AGAIN SO I COULDN'T REFUSE.
SO THAT'S WHAT SHE WAS DOING...
NO MATTER WHAT, SHE WANTED ME TO SEE HOW HARD YOU GUYS WERE WORKING...
LET HER HAVE SOME... SOUICHIROU!
NO. NOT YET ..
AH
HAVE YOU TRIED YOUR FATHER'S CURRY TODAY?
YU!...
.....

Ah...

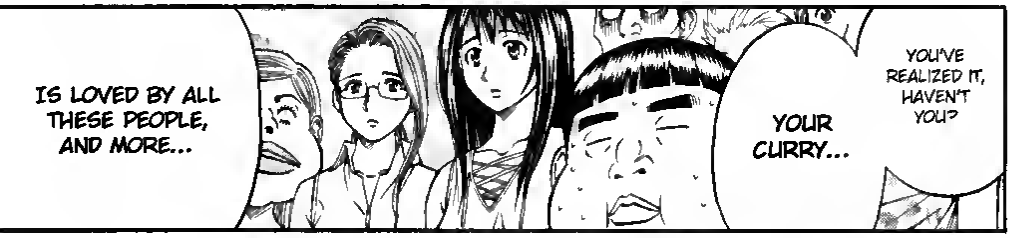


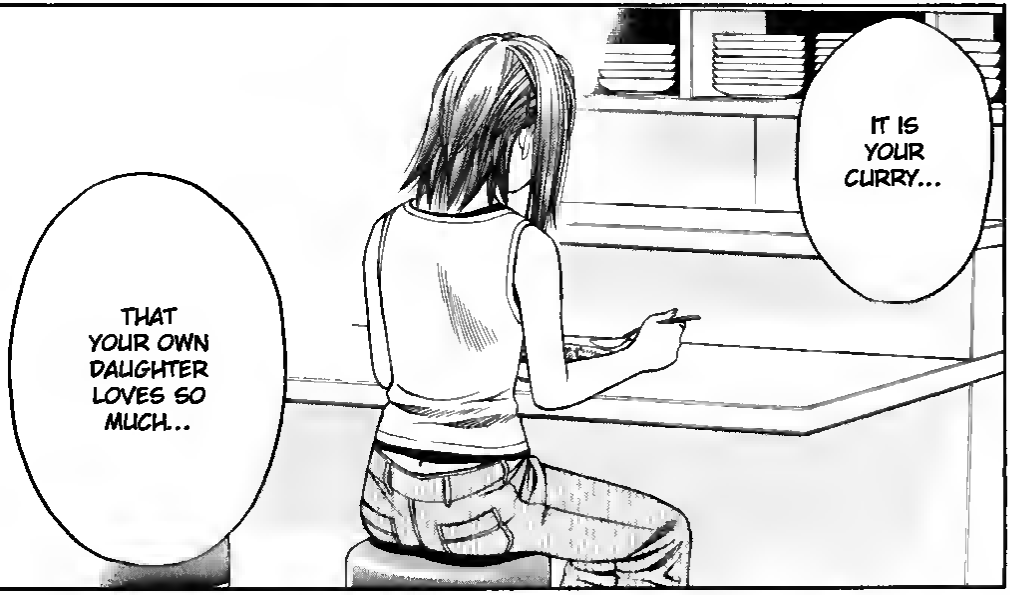
J...

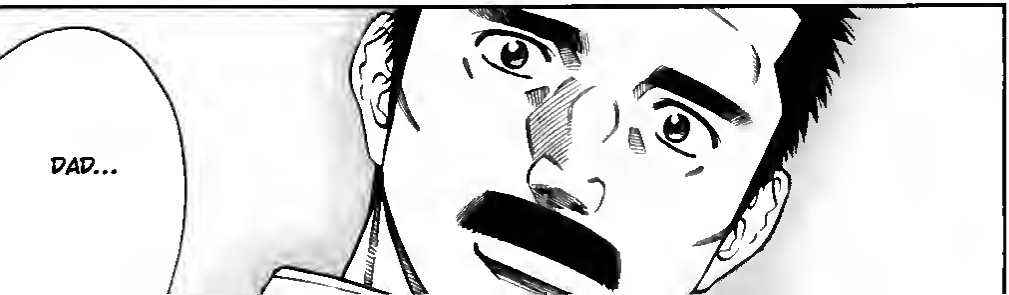

.....!
ITADAKI-
MASU...

It reminds me of...
This flavor...
Dad's curry...
Back when I was a kid...
I MISUNDERSTOOD THE SITUATION...
BECAUSE YOU DIDN'T CONTACT ME...
YOU WOULD NEVER ALLOW THIS SHOP TO CLOSE DOWN...
I THOUGHT THAT BECAUSE YOU WERE ENTRUSTED WITH MY SHOP...
I THOUGHT THAT EVER SINCE YOU BECAME MANAGER, YOU'VE HAD TO PUT UP WITH SO MUCH STRESS AND HARDSHIP...
CURRY HOUSE
COOKING

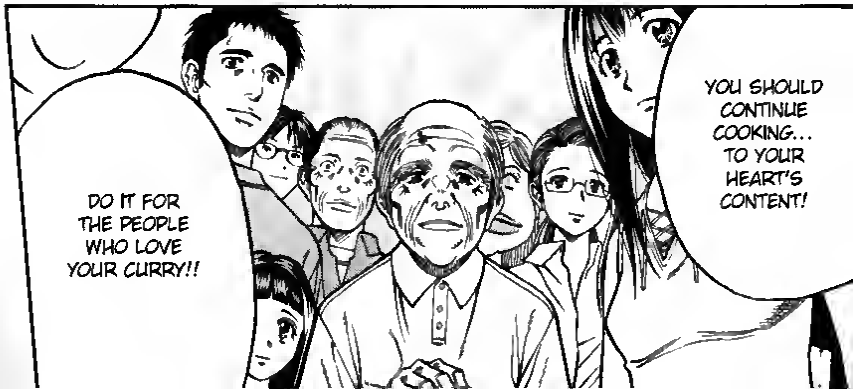
THIS WAS MY GRAVE MISTAKE...
THAT IS WHY I SUGGESTED THE POSSIBILITY OF CLOSING THE SHOP DOWN...


IS LOVED BY ALL THESE PEOPLE, AND MORE...
YOUR CURRY...
YOU'VE REALIZED IT, HAVEN'T YOU?


THAT YOUR OWN DAUGHTER LOVES SO MUCH...
IT IS YOUR CURRY...

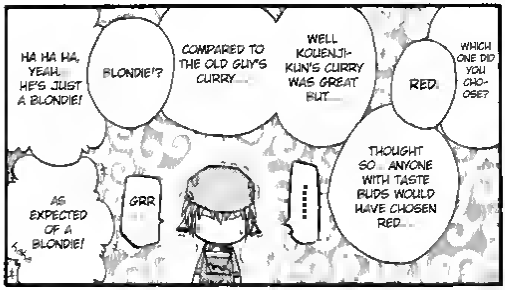

DAD...

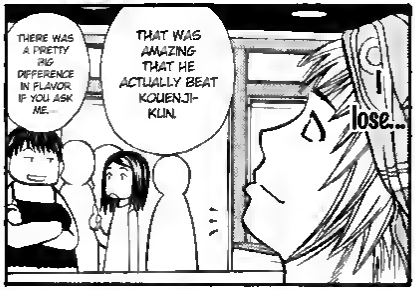
YOUR CURRY...
IS SO DELICIOUS!

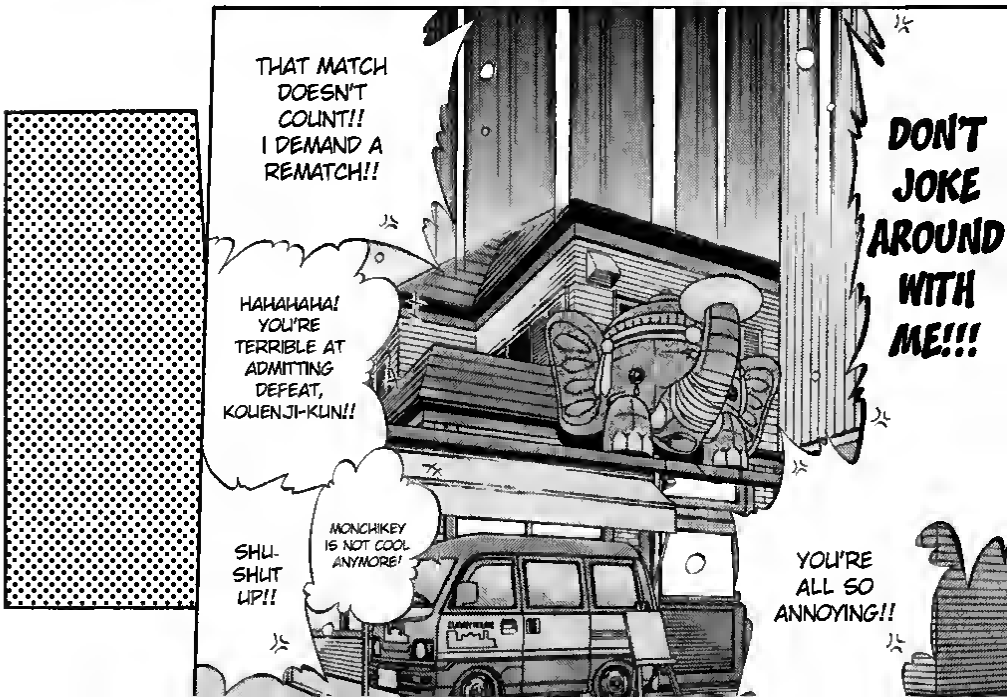

All this time...
All I've wanted was...
DO IT FOR THE PEOPLE WHO LOVE YOUR CURRY!!
YOU SHOULD CONTINUE COOKING... TO YOUR HEART'S CONTENT!

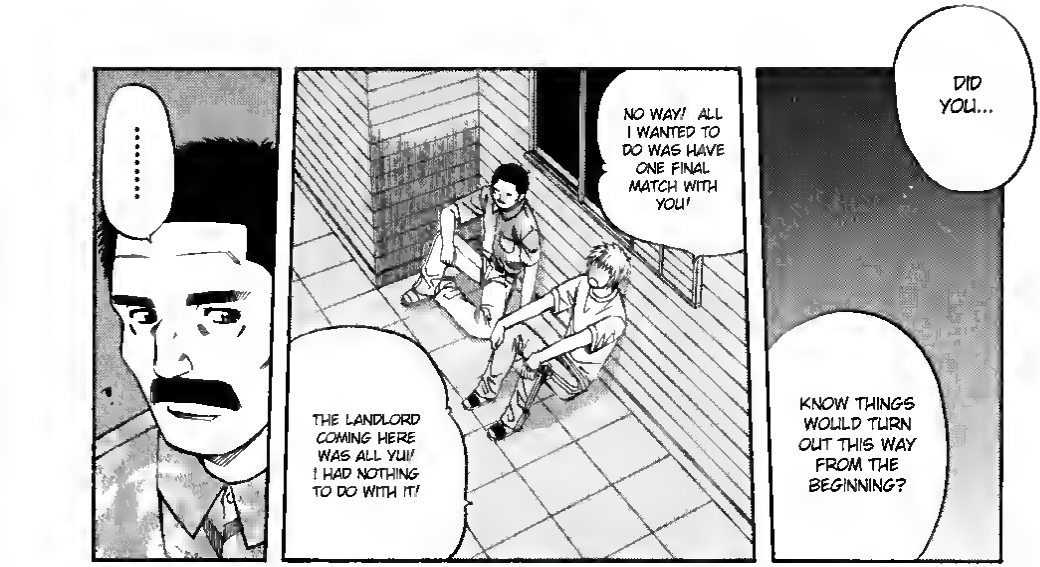
YES!
To see your smiling face...
NO WONDER I LOST...
The most important thing about curry to Sou-san is Yui...
CURRY HOUSE
In the end...

There was no way I could have beaten Sou-san who views curry the same way Japanese people do...
Even though curry is supposed to be just a staple food, to Japanese people it is a main course...
I WAS SO OBSESSED WITH WINNING THAT I LOST SIGHT OF THE CUSTOMERS...
CURRY HOUSE
COOKING


HA HA HA, YEAH... HE'S JUST A BLONDIE!
BLONDIE!?
COMPARED TO THE OLD GUY'S CURRY...
WELL KOUENJI-KUN'S CURRY WAS GREAT BUT...
RED.
WHICH ONE DID YOU CHOOSE?
AS EXPECTED OF A BLONDIE!
GRR
.....
THOUGHT SO... ANYONE WITH TASTE BUDS WOULD HAVE CHOSEN RED...


THERE WAS A PRETTY BIG DIFFERENCE IN FLAVOR IF YOU ASK ME...
THAT WAS AMAZING THAT HE ACTUALLY BEAT KOUENJI-KUN.
I lose...


THAT MATCH DOESN'T COUNT!! I DEMAND A REMATCH!!
DON'T JOKE AROUND WITH ME!!!
HAHAHAHA! YOU'RE TERRIBLE AT ADMITTING DEFEAT, KOUENJI-KUN!!
SHU-SHUT UP!!
MONCHIKEY IS NOT COOL ANYMORE!
YOU'RE ALL SO ANNOYING!!


DID YOU...
KNOW THINGS WOULD TURN OUT THIS WAY FROM THE BEGINNING?
NO WAY! ALL I WANTED TO DO WAS HAVE ONE FINAL MATCH WITH YOU!
THE LANDLORD COMING HERE WAS ALL YUI! I HAD NOTHING TO DO WITH IT!
.....

A LOT OF THINGS HAPPENED WHEN I WAS GONE ..
THANK YOU..

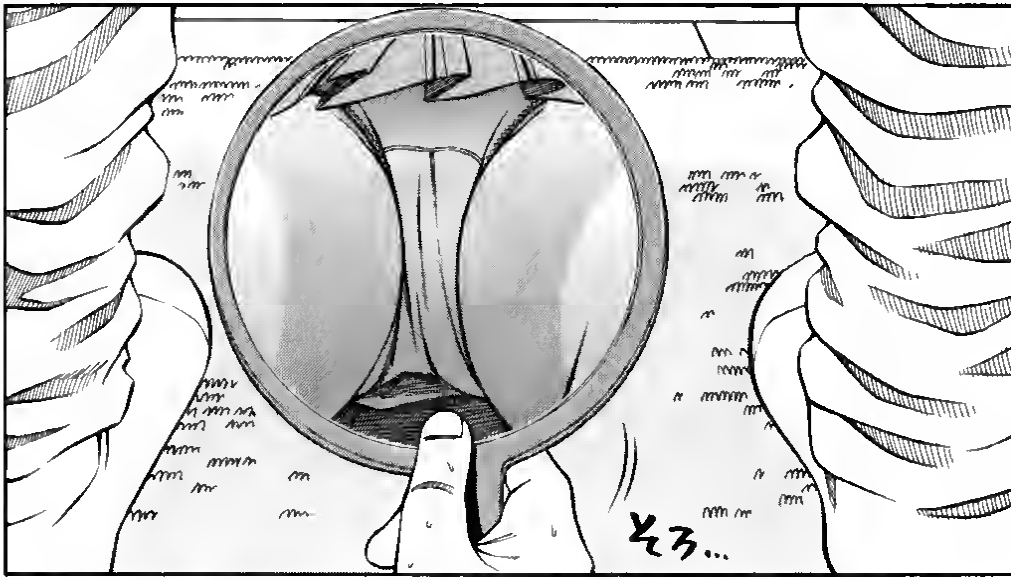
He still remembers that night...
If you don't want to die, then e-!!
HMPH.. THAT WAS SO LONG AGO..

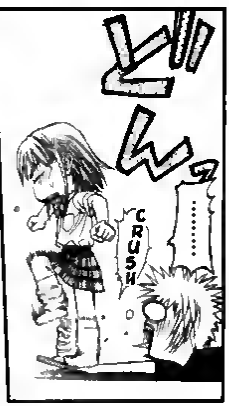
YOU DON'T NEED TO THANK ME... THIS IS MY THANKS FOR 6 YEARS AGO.
GRR..
WHY DID YOUR FACE GET ALL WEIRD WHEN YOU SAID THAT?

ARE YOU SURE? YOU'LL REGRET IT.
LIKE I SAID, YOU DON'T NEED TO THANK ME.
SORRY, BUT THERE'S ONE THING I NEED TO TELL YOU...
IT'S A TOKEN OF MY GRATITUDE...
YEAH...
.....
WAIT.. DO YOU MEAN...?
.....!
IT'S ABOUT YOUR FATHER..
.....!

CHAPTER 97
THE TEARFUL PARTING AND THE PROMISED KEEMA MATAR

OKAY!
YUI! HURRY UP!
WE'RE GONNA BE LATE FOR THE CLOSING CEREMONY!


そろ...


CRUSH

.....
!
MAKITO!
W—WELL I'M OFF TO SCHOOL!
OKAY, HAVE A GOOD TIME!
WHAT THE HELL DOES "EGGY" MEAN!!?
THIS SUMMER, WE'RE DEFINITELY GOING TO THE BEACH!
.....
GEEZ, THAT GIRL IS UP TO NO GOOD
AND THIS TIME I'LL WEAR AN EVEN MORE "EGGY" ONE!

I'VE LOOKED EVERYWHERE I COULD THINK OF BUT
I STILL COULDN'T FIND OUT ANYTHING

I SEE
BUT

YOUR FATHER'S HOME IS DEFINITELY SOMEWHERE IN OSAKA.
MAYBE YOU CAN FIND SOMETHING OUT THERE.
.....

.....
ABOUT YOUR FATHER'S WHEREABOUTS.
CURRY HOUSE
COOKING

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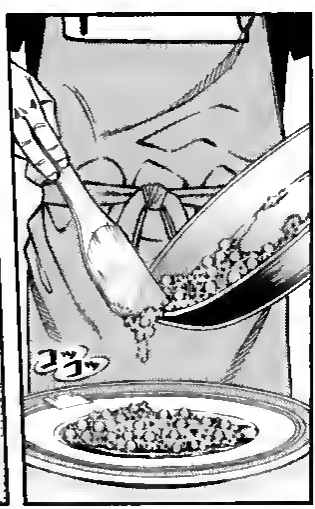
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.....

YEAH

ARE YOU GOING?

.....

I GOT IT..

I MADE SOME CURRY SO..

PLEASE HEAT IT UP FOR YUI WHEN SHE GETS BACK. .

NOT SAYING ANYTHING TO YUI?

ARE YOU SURE IT'S OKAY .

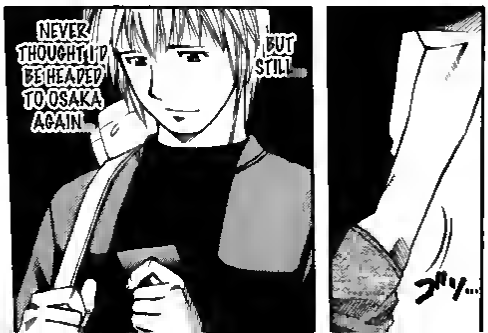
.....

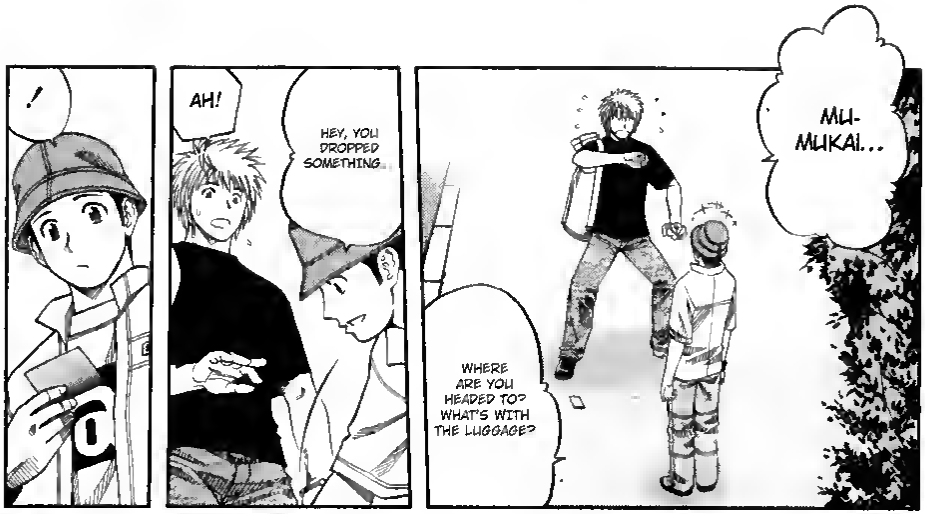
SEE YOU LATER!
SOU-SAN!
YEAH...

I HAD A BLAST...

MAKITO-SAN!!
!!!

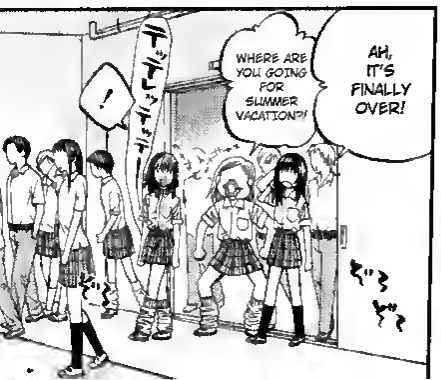
IT'S BEEN SOME TIME SINCE I'VE STAYED IN ONE PLACE FOR SO LONG
SO MUCH HAS HAPPENED


NEVER THOUGHT I'D BE HEADED TO OSAKA AGAIN
BUT STILL
ゴソ...

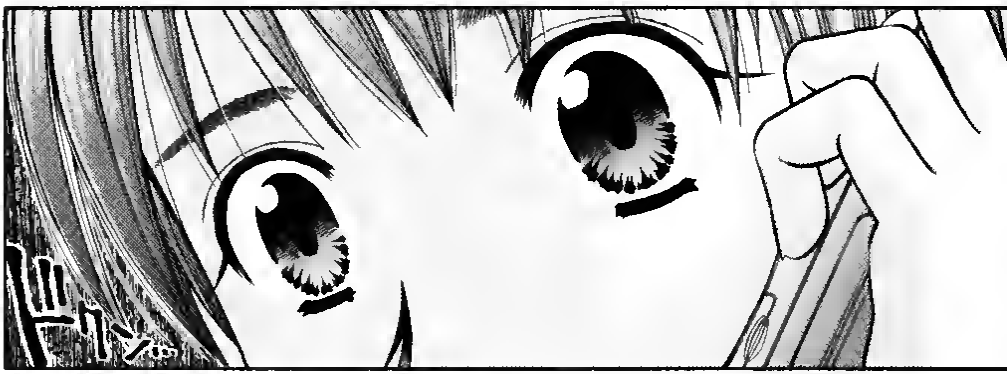

!
AH!
HEY, YOU DROPPED SOMETHING.
MU-MUKAI...
WHERE ARE YOU HEADED TO? WHAT'S WITH THE LUGGAGE?

.....
WHAT'S GOING ON MAKITO-SAN?!

HUH?
京(東京) → 新大阪(新幹線)
THIS IS...


!
WHERE ARE YOU GOING FOR SUMMER VACATION?!
AH, IT'S FINALLY OVER!

HUH?
HELLO? MUKAI?
WHAT IS IT?



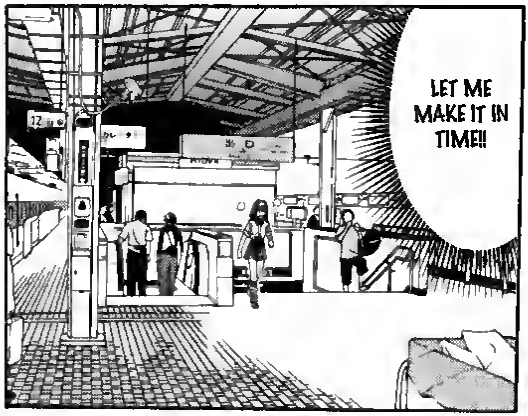
SO THAT'S WHAT HE MEANT=
NOW THE RESTAURANT IS WHOLE AGAIN!
I CAN'T BELIEVE IT...

HUH?
たっ

WHAT'S WRONG!?
HEY YUI!!

THERE'S NOTHING I CAN DO TO STOP HIM.
TRAIN NUMBER 15 WILL BE ARRIVING SHORTLY.
ONCE HE SAYS HE'S GOING...
15
IF THIS IS ABOUT MAKITO'S JOURNEY...
BUT...
I WAS CRYING BECAUSE
15
のぞみ 591 11:20 新大阪
THAT'S WHY WHEN DAD SAID HE WAS CLOSING THE SHOP.
THAT'S WHY I MADE THAT PROMISE.
THAT'S WHY I SAID THAT.
WE'LL DEFINITELY GO TO THE BEACH!
THAT IS WHY I CRIED...
THE PLACE YOU AND I COULD ALWAYS BE TOGETHER AT WOULD BE GONE...
!
!
!
!
BUT I WONDER...
MAKITO
DID YOU KNOW...?

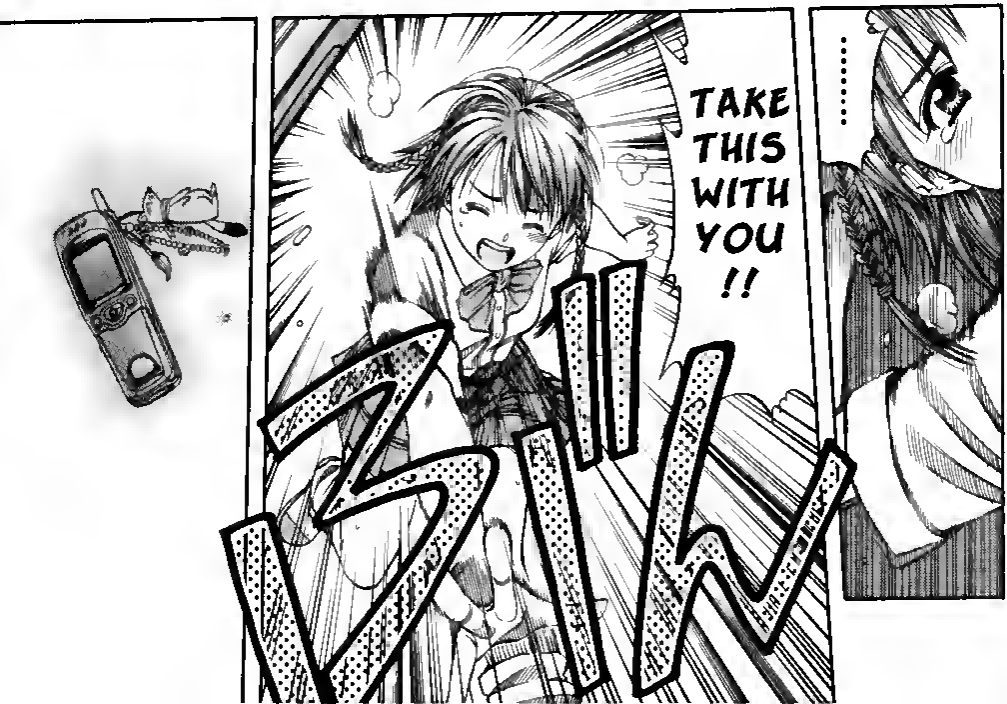
I ALWAYS SAID THE SHOP WAS THE MOST IMPORTANT THING...!!
BUT SINCE WHEN...
DID THE WORD "SHOP" START TO MEAN "THE PLACE MAKITO AND I CAN BE TOGETHER"!?


LET ME MAKE IT IN TIME!!

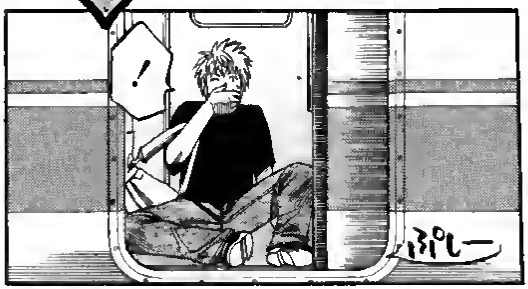
THE 11:20 TRAIN TO SHIN OSAKA STATION
WILL BE DEPARTING SOON.
!
PLEASE...

MAKITO!!

YU-


TAKE THIS WITH YOU !!
……
ブルルル

ガン!
!!
アア
ゴッ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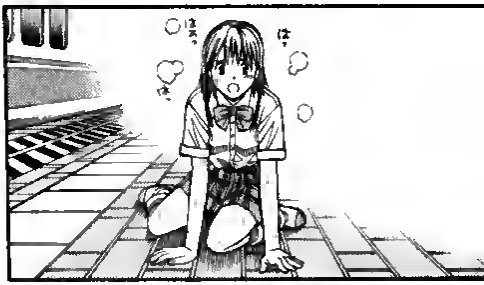
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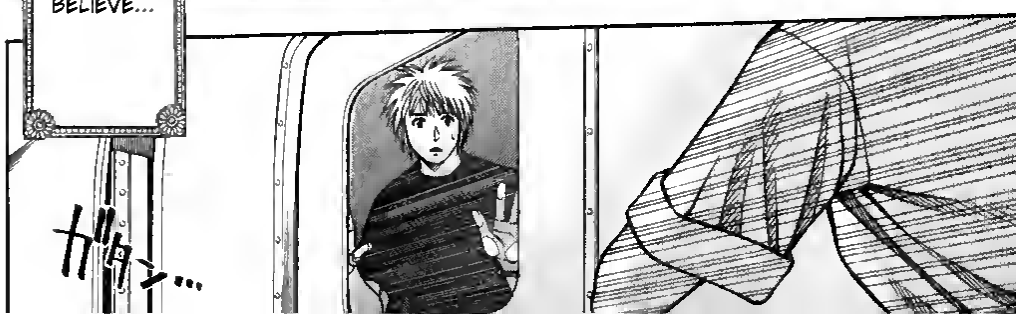
ぐっ


I
BELIEVE...
ガタン…

I'LL TEXT YOU!
AND CALL YOU!
A LOT!
AND SO...
I BELIEVE...

SO...
DEFINITELY...

WE WILL DEFINITELY SEE EACH OTHER AGAIN!
YEAH!
SO...

I SHOULD START REHEATING THE CURRY.
YUI SHOULD BE HOME SOON...
JUST FOR NOW...
I SWEAR...

LEAVING BEHIND A MESSAGE ON A PLATE....
THAT IDIOT...
I SWEAR THAT I'LL RETURN SOON!
.....
!
THERE MUST BE A REASON WHY HE PUT IT ONTO THIS PLATE...
WHY DIDN'T MAKITO LEAVE THE CURRY IN THE PAN...?
SOON...

WE WILL MEET AGAIN... SO UNTIL THEN...
14
60
F LIMITS

SEE YOU LATER!!

THIS PHONE ISN'T WORKING DID IT BREAK BACK THERE?
HUH?

ADDICTED TO CURRY RECIPE COLLECTION

EVERY DELICIOUS RECIPE FROM THIS VOLUME ALL IN ONE CONVENIENT PLACE!

MILD CHICKEN CURRY (SERVES 4)

Garam Masala:

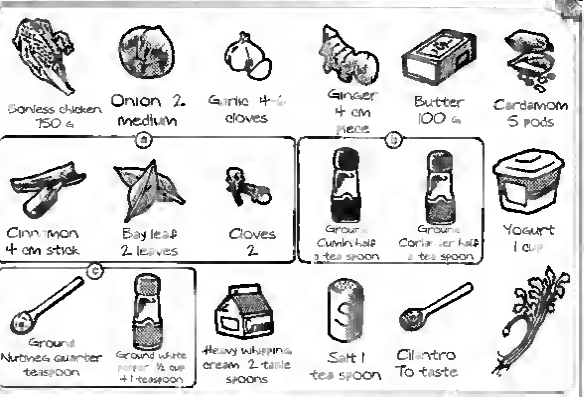
- Cumin ½ cup
- Nutmeg ½ nut
- Ground Coriander 2 table spoons
- Mace 3-4 pieces
- Cinamon 4 sticks 5 cm long
- Ground black pepper 1 table spoon
- Cardamom 15-17 pods
- Star Anise 4 whole pieces
- Cloves 10
- Bay leaf 5 leaves

Toast the spices above in a pan until fragrant. Once cooled down, pulverize in a coffee grinder or any such device.

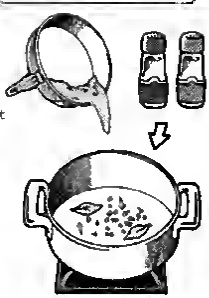
Nut Paste

Mix the followuns together in a food processor to form a paste. Feel free to add water if the mixture is too dry

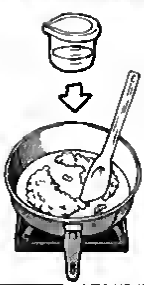
- 3 tablespoons of white poppy seeds soaked in water*
- 3 tablespoons of unsalted melon seeds soaked in water*
- 2 tablespoons of almonds soaked in hot water
- 3 tablespoons of raw cashews soaked in water



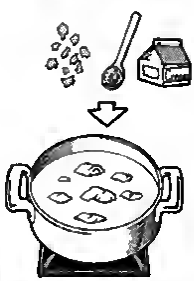
3 Stir over low heat until the fat and water separate. Then add the yogurt and stir occasionally for 15 minutes



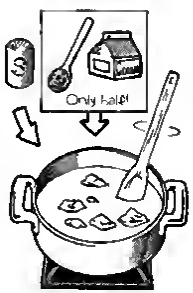
2. In a separate pot melt the butter and add the slightly crushed cardamom pods along with all of part A. Cook for 2-3 minutes. Then add B and the onions garlic and ginger from step 1



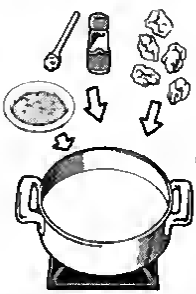
1 Mince the onions garlic and ginger and add to the pan. Cook until they brown slightly. Then add ¼ cup of water and mix into a paste like consistency



6 Kill the heat. Add the remaining cream and garam masala. Stir and add the chopped cilantro last

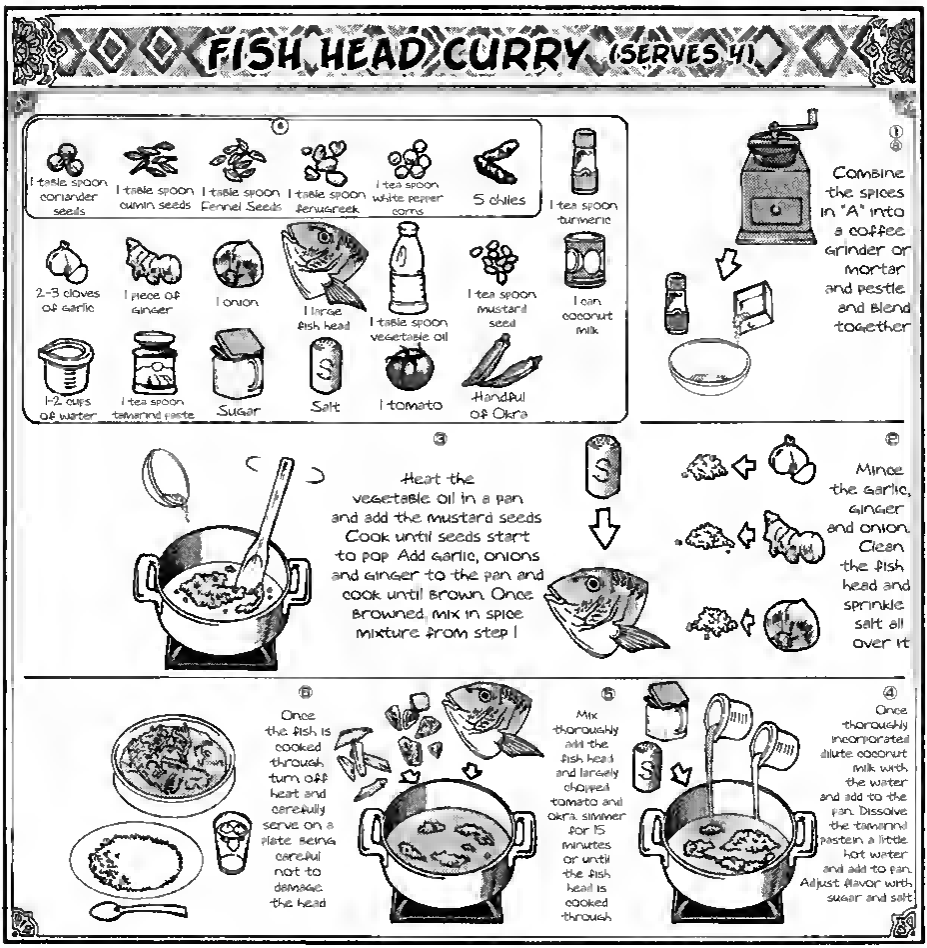


5 Add half of the heavy whipping cream and garam masala to the pot and stir well. And add salt to taste



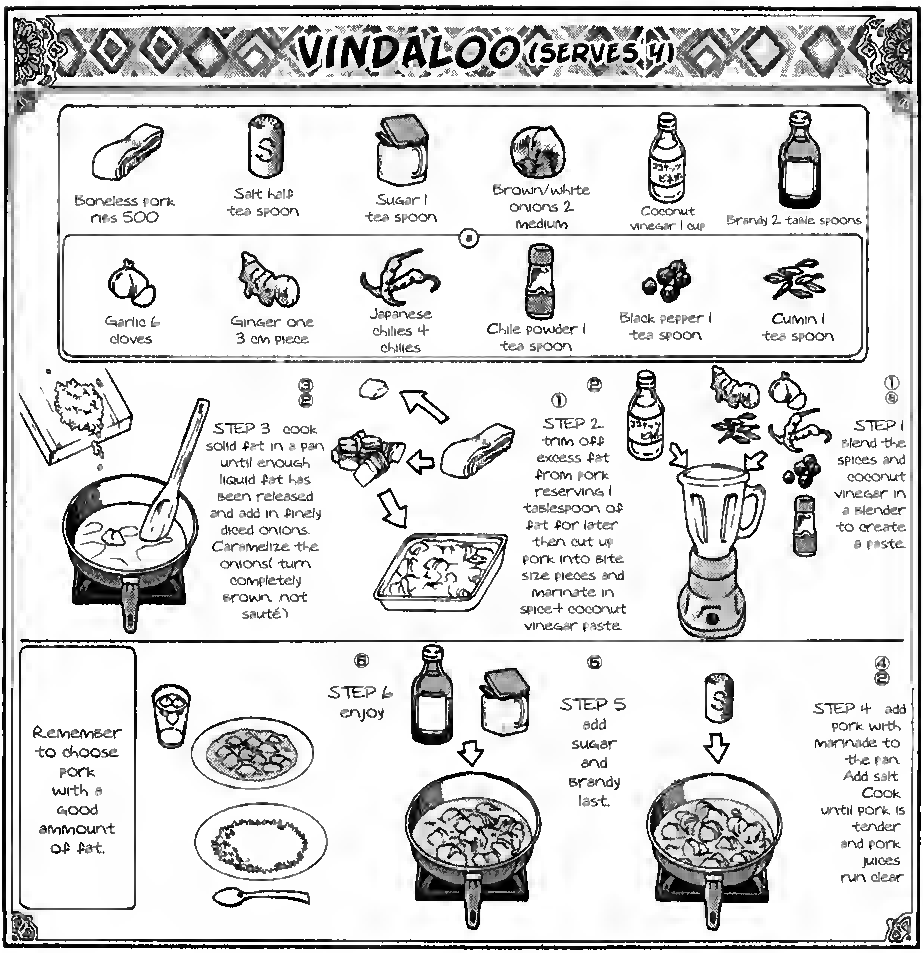
4 Cut the chicken into bite size pieces and add to the pot along with the spices from C. Slowly cook the chicken uncovered for 15 minutes or until tender. Then add the nut paste and cook for another 2-3 minutes

FISH HEAD CURRY (SERVES 4)

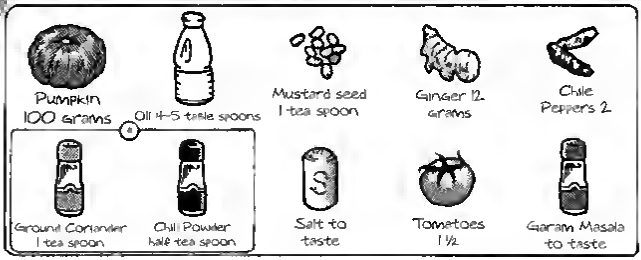

1 table spoon coriander seeds
1 table spoon cumin seeds
1 table spoon Fennel Seeds
1 table spoon fenugreek
1 tea spoon white pepper corns
5 chiles
1 tea spoon turmeric
2-3 cloves of garlic
1 piece of ginger
1 onion
1 large fish head
1 table spoon vegetable oil
1 tea spoon mustard seed
1 can coconut milk
1-2 cups of water
1 tea spoon tamarind paste
Sugar
Salt
1 tomato
Handful of Okra
Combine the spices in "A" into a coffee grinder or mortar and pestle and blend together
Heat the vegetable oil in a pan and add the mustard seeds Cook until seeds start to pop Add garlic, onions and ginger to the pan and cook until brown Once browned, mix in spice mixture from step 1
Mince the garlic, ginger and onion. Clean the fish head and sprinkle salt all over it
Once the fish is cooked through, turn off heat and carefully serve on a plate being careful not to damage the head
Mix thoroughly add the fish heads and largely chopped tomato and okra. simmer for 15 minutes or until the fish head is cooked through
Once thoroughly incorporated dilute coconut milk with the water and add to the pan. Dissolve the tamarind pastein a little hot water and add to pan. Adjust flavor with sugar and salt

SORPOTEL (SERVES 4)

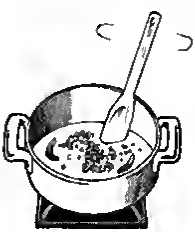
500 grams pork
300 ml water
Salt
1-2 tea spoons Chile powder
1 te spoon cinnamon
2 tea spoons curam masala
12 Black pepper corns
12 cloves
6 cardamom pods
1 tea spoon turmeric
4 cloves garlic
2 onions
2 tomatoes
250 grams pig liver
1 cup coconut vinegar *
1 tea spoon sugar
2 table spoons Brandy
3 5
Mix the spices from "A" with just enough vinegar to form a paste
2
Heat up a pan, and add the pork from step 1 Once browned, remove the pork while leaving the rendered fat in the pan
1
Add turmeric and 1 tea spoon salt to a pot with the water and bring to boil Boil the whole piece of pork for 15 minutes. Remove pork let cool briefly and cut into 1 inch cubes. Discard water
4
Simmer until the meat and liver are tender
2 3 5
Cut the liver into large pieces add to pan along with the spice paste from step 3 Cook for 10 minutes. Add the pork from step 2 back into the pan and cook another 2 minutes. Add the vinegar, sugar, and brandy
4 2
In the same pan u sed in step 2 brown minced garlic and onions. Add chopped tomatoes and cook until tomatoes are broken down


VINDALOO (SERVES 4)
Boneless pork ribs 500
Salt half tea spoon
Sugar 1 tea spoon
Brown/white onions 2 medium
Coconut vinegar 1 cup
Brandy 2 table spoons
Garlic 6 cloves
Ginger one 3 cm piece
Japanese chillies 4 chillies
Chile powder 1 tea spoon
Black pepper 1 tea spoon
Cumin 1 tea spoon
STEP 3 cook solid fat in a pan until enough liquid fat has been released and add in finely diced onions. Caramelize the onions(turn completely brown, not sauté)
STEP 2. trim off excess fat from pork reserving 1 tablespoon of fat for later then cut up pork into bite size pieces and marinate in spice+ coconut vinegar paste
STEP 1 blend the spices and coconut vinegar in a blender to create a paste.
Remember to choose pork with a good ammount of fat.
STEP 6 enjoy
STEP 5 add sugar and brandy last.
STEP 4 add pork with marinade to the pan. Add salt. Cook until pork is tender and pork juices run clear

BETA SABZI (SERVES 5-6)



① Peel Pumpkin and cut into 3 CM pieces

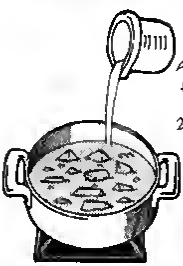


② Heat oil in a pan/pot and toast mustard seeds until fragrant

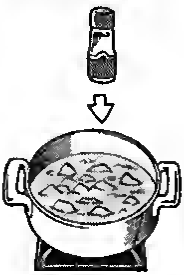
③ Add chilies and finely minced ginger to pan.

④⑥ Add ground coriander, chili powder, salt, and medium diced tomatoes to pan/pot Cook for 2-3 minutes.

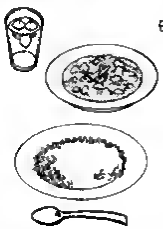
⑤① Add pumpkin from step 1 along with 2-3 cups of water to pan/pot Boil until pumpkin is tender



⑧ Turn off heat and add Garam Masala to your taste.



⑦ Enjoy!



Toasting Mustard seeds till brown will release a lot of flavor, but if they are burnt they will taste terrible so please be careful

RENDANG (SERVES 4)

Beef 600 g

Coconut Milk 1 can

Chile powder 2 Table spoons

Ground Turmeric 1 Table spoon

Salt to taste

Vegetable Oil 2 Table spoons

Water amounts may vary

Red Onion 1

Garlic 3 cloves

Ginger 1 decent size chunk

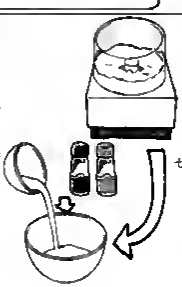
Lemongrass 2 stalks

Kaffir Leaves 2

Candlenuts 5

③ Once the liquid has reduced down, add in the remaining coconut milk and simmer for 1 hour

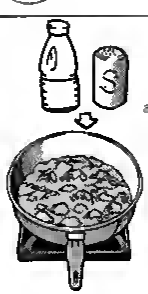
②① Pour the mixture from step 1 into a pan along with the beef cut into bite size pieces. Cook on low heat



①⑥ Put "A" into a food processor and blend into a paste. Then add the turmeric and half the can of coconut milk as well as an equal amount of water

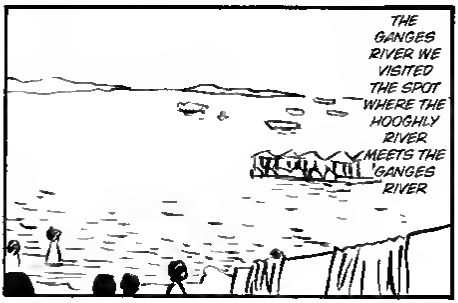
If you cannot find Lemongrass or Kaffir leaves please feel free to use Cumin and Coriander instead. Substitute Walnuts for the Candlenuts if you cannot find candlenuts

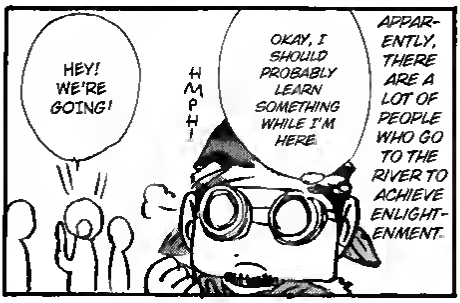
⑤ Done

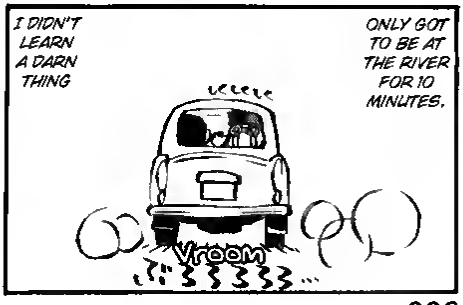


④ When the beef is almost tender, add salt to taste and vegetable oil for a little shiny glistening-ness and bring back to a simmer

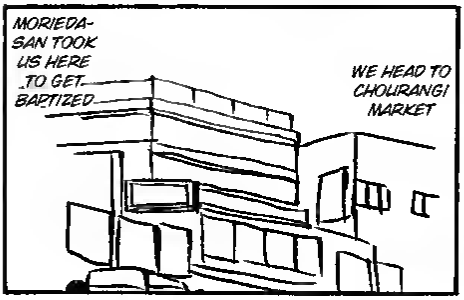
FUNATSU IN CALCUTTA 3



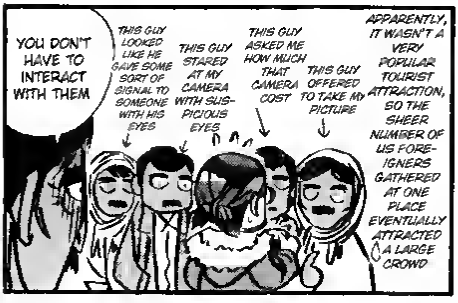

HEY! WE'RE GOING!
HMPH!
OKAY, I SHOULD PROBABLY LEARN SOMETHING WHILE I'M HERE.
APPARENTLY, THERE ARE A LOT OF PEOPLE WHO GO TO THE RIVER TO ACHIEVE ENLIGHTENMENT.

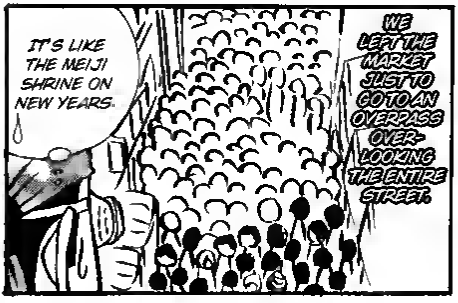


FUNATSU IN CALCUTTA 4

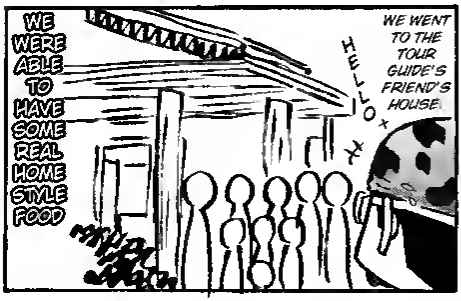


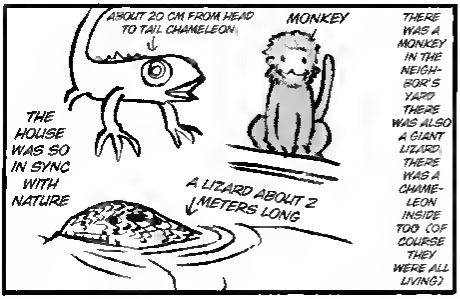
HOLY MOLY, THERE'S SO MANY PEOPLE AND THEY'RE ALL LOOKING AT US
I DID NOT KNOW WHAT HE MEANT BY "BAPTISM" BUT, AS I KNOW WAS THERE WERE A TON OF PEOPLE THERE

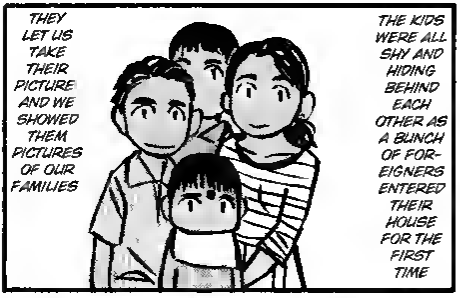

YOU DON'T HAVE TO INTERACT WITH THEM
THIS GUY LOOKED LIKE HE GAVE SOME SORT OF SIGNAL TO SOMEONE WITH HIS EYES
THIS GUY STARED AT MY CAMERA WITH SUSPICIOUS EYES
THIS GUY ASKED ME HOW MUCH THAT CAMERA COST
THIS GUY OFFERED TO TAKE MY PICTURE
APPARENTLY, IT WASN'T A VERY POPULAR TOURIST ATTRACTION, SO THE SHEER NUMBER OF US FOREIGNERS GATHERED AT ONE PLACE EVENTUALLY ATTRACTED A LARGE CROWD

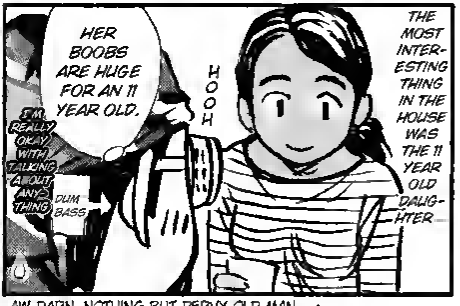


FUNATSU IN SRI LANKA 2



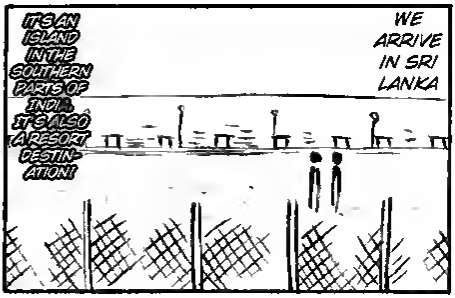

ABOUT 20 CM FROM HEAD TO TAIL CHAMELEON
MONKEY
THERE WAS A MONKEY IN THE NEIGHBOR'S YARD THERE WAS ALSO A GIANT LIZARD, THERE WAS A CHAMELEON INSIDE TOO (OF COURSE THEY WERE ALL LIVING)
THE HOUSE WAS SO IN SYNC WITH NATURE
A LIZARD ABOUT 2 METERS LONG


THEY LET US TAKE THEIR PICTURE AND WE SHOWED THEM PICTURES OF OUR FAMILIES
THE KIDS WERE ALL SHY AND HIDING BEHIND EACH OTHER AS A BUNCH OF FOREIGNERS ENTERED THEIR HOUSE FOR THE FIRST TIME

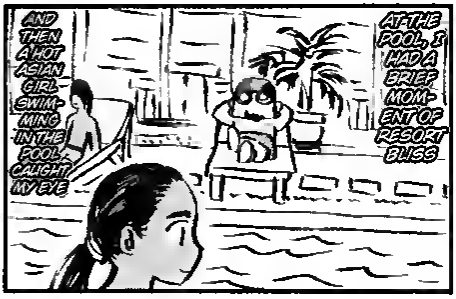

HER BOOBS ARE HUGE FOR AN 11 YEAR OLD.
HOOH
I'M REALLY OKAY WITH TALKING ABOUT ANYTHING
DUM DASS
THE MOST INTERESTING THING IN THE HOUSE WAS THE 11 YEAR OLD DAUGHTER

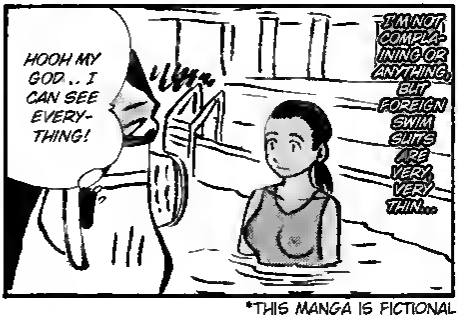
AW DARN, NOTHING BUT PERVY OLD MAN JOKES... ANYWAY, SEE YA NEXT TIME!

FUNATSU IN SRI LANKA 1



HE SOUNDED SO HAPPY WHEN HE SUGGESTED THAT
Hell yeah
HOW ABOUT WE HANG OUT POOLSIDE FOR THAT RESORT EXPERIENCE?
WE ATE CURRY BREAKFAST, LUNCH, AND DINNER THAT MEANS WE ATE CURRY ABOUT 18 TIMES IN A ROW





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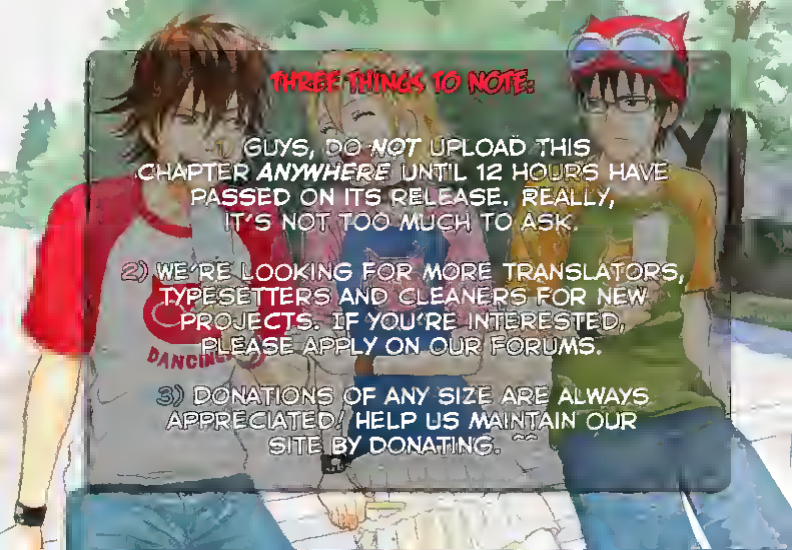
THREE THINGS TO NOTE:
1) GUYS, DO *NOT* UPLOAD THIS CHAPTER *ANYWHERE* UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^